

HEAVENLY OREO DESSERT

Ingredients:

- 1 package (15.35 ounces) Double-Stuffed Oreo cookies
- 1/2 cup unsalted butter, melted
- 2 boxes (3.9 ounces each) Instant Chocolate pudding mix
- 3 1/4 cups cold milk
- 2 cups heavy cream
- 8 ounces cream cheese, softened
- 1 cup powdered sugar

Directions:

1. Place the Oreo cookies in a large resealable plastic bag. Seal the bag and crush the cookies into small chunks/crumbs using a rolling pin. Reserve half of the cookie crumbs for topping.
2. In a 9×13 inch baking pan, combine the melted butter and half of the crushed Oreo crumbs. Mix well and press the mixture into the bottom of the pan to form a crust.
3. In a mixing bowl, whisk together the chocolate pudding mixes and cold milk until well combined. Cover and refrigerate to set.
4. In a separate bowl, whip the heavy cream until stiff peaks form.
5. In another bowl, beat the cream cheese until smooth. Gradually add the powdered sugar and mix until well combined. Fold in half of the whipped cream until smooth and creamy.
6. Spread the cream cheese mixture over the Oreo crust in the baking pan.
7. Pour the chocolate pudding over the cream cheese layer and spread evenly.
8. Spread the remaining whipped cream over the chocolate

pudding layer.

9. Sprinkle the reserved Oreo crumbs over the top of the dessert.
10. Cover and chill the dessert in the refrigerator for at least 2 hours before serving.
11. Enjoy this heavenly Oreo dessert!