

How To Make Oreo Delight

If you take nothing away from this blog, I hope you'll at least try this recipe. As a kid, this was my favorite thing for my Mom to make me. Special occasions like a 100 on a spelling test or making the "all A" honor roll were always celebrated with a batch of this Oreo delight. And that was a big deal. For my family, this was an expensive recipe!

It 's funny though when I look back, I don't think I ever knew we didn't have much money or that we were any different than any other family. My parents sacrificed, my dad working crazy long hours, for my mom to be able to stay at home with me when I was little.

I look back at those days when Mom would let me play hooky from school and we would scrounge up change to get McDonald's hamburgers as fun times, not sad ones. As an adult, I realize how much my parents did without so they could give me everything I wanted. It sounds crazy, but having a child of my own, makes me realize even more how much I love my parents and how much they love me. And this little recipe was one of my Mom's many ways of saying "I Love You"! Y'all enjoy!

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS (>)

Ingredients

- 1 (14.3-ounce) package regular Oreo cookies
- 6 tablespoons butter, melted
- 2 (8-ounce) containers frozen whipped topping, thawed (Cool Whip)
- 1 (8-ounce) block cream cheese, softened
- 1 cup powdered sugar

- 1 (5.9-ounce) package instant chocolate pudding
- 2 3/4 cup milk

Instructions

- Crush entire bag of Oreo cookies using a food processor (or take out your frustrations and do it manually)
- Reserve 1 cup of Oreo crumbs and set aside. Mix remaining crumbs with melted butter. Press the mixture into the bottom of 9X13-inch pan to form a crust.
- Use a mixer to mix the cream cheese until smooth. Add the powdered sugar and mix well. Fold in 1 container of the whipped topping. Spread the mixture on top of the crust.
- Use a whisk to mix the pudding mix and milk together. Allow it to thicken.
- Spread the pudding over the previous layer.
- Spread the other container of whipped topping on top.
- Top with reserved Oreo crumbs. Chill for at least 4 hours and enjoy!