

OREO COOKIE DESSERT

F EASY

Last Modified: NEVER

PREP: 1 Hr
COOK: N/A

SUE K'S-DESSERT

MAKES 10 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Packages	Original Oreo Cookies (Single Stuff)	Divided
2	5.9 Oz	Boxes Chocolate Instant Pudding (Hershey's)	
2	8 Oz	Tubs Cool Whip (Kraft)	Thawed
1	8 Oz	Pkg Cream Cheese (Philadelphia)	Softened
3	Cups	Whole Milk	Cold
1	Stick	Unsalted Butter	Melted
3/4	Cup	Confectioners Powdered Sugar	Sifted

PREPARATION

FACTOID	Sue often makes this simple, delicious dessert for Holidays and as a dish to pass.
TOOLS	1) Large Mixing Bowl 2) Small Mixing Bowl 3) Meat Tenderizer Hammer 4) 9" x 13" Glass OR Ceramic Baking Dish 5) Large Zip Lock Bag 6) Microwave Oven 7) Silicone Spatula 8) Vegetable Peeler
PREP	None.
1	In a 1 gallon zip lock bag, place 1 1/2 packages of Oreo Cookies (with "single-stuff"). Smash them into crumbs with a meat tenderizing hammer and dump them in a large mixing bowl and set them aside. - Oh my; what will we do with the remaining 1/2
2	Melt the Butter in a microwave. Thoroughly mix the Butter into the Oreo Cookie crumbs, coating all of the crumbs.
3	Press the Cookie Crumb mixture firmly in an even layer in the bottom of a 9 inch x 13 inch baking dish. Immediately refrigerate or put in the freezer to speed up firming.
4	In a small mixing bowl, combine the Instant Pudding Mix and Milk until the Pudding Powder is completely dissolved. Place it in the refrigerator until it begins to firm up.
5	Meanwhile, in the large mixing bowl, mix the Cream Cheese, Confectioners Sugar and 1 tub of Cool Whip together thoroughly until smooth. Remove the cold 13 x 9 dish from the refrigerator. Spread the Cream Cheese Mixture evenly over the top of the Oreo Cookie Mixture.
6	Pour the Pudding Mixture evenly over the top of the Cream Cheese Mixture and return to it the refrigerator uncovered until firm. Seal with plastic wrap and keep cold until ready to serve.
7	Just prior to serving, spread the last tub of Cool Whip evenly over the surface.
SERVE	Serve while cold.
HINTS	Optionally: You may take several Andes Mint Candies and using a vegetable peeler, make "curls" to drop on the surface of the final Cool Whip layer.