

Ingrediënten

- 1 (15.35 ounce) package Double-Stuffed Oreo cookies
- 1/2 cup butter, melted
- 2 packages (3.9 ounce, each) Instant Chocolate pudding mix
- 3 1/4 cups cold milk
- 2 (8 ounce) containers Cool Whip
- 1 (8 ounce) block Cream cheese, softened
- 1 cup powdered sugar



Recept

Take a large zip-lock bag and place all the Oreo cookies inside. Seal bag shut and place on counter. Using a rolling pin, crush the cookies until they are small chunks/crumbs. You want them to still be chunky and small, but not fine crumbs. Set aside half of the cookie crumbs for the topping. Pour the other half of cookie crumbs into a 9×13 baking pan. Pour the melted butter over the crumbs and mix well to combine. Once combined, press into the pan to form a crust.

In a bowl, whisk together the 2 pudding mixes and milk. Cover and place in fridge to set.

In a medium bowl, blend cream cheese until smooth. Slowly add in the powdered sugar. Fold in one container of Cool Whip. Spread mixture over the cookie crust. Next, take chocolate pudding and spread over the cream cheese mixture. Spread the other container of Cool Whip over the chocolate pudding layer. Sprinkle the top with the remaining cookie crumbs. Cover and chill in fridge at least 2 hours before serving.

Bron

Family Tastes

<http://familytastes.com/heavenly-oreo-dessert/>

<https://www.facebook.com/groups/bestquickrecipes/permalink/317836005954585/>

Easy Recipes And
Quick Cooking
Groep (Openbaar)



Simo Simo heeft een 3D-foto toegevoegd.

Moderator · 4d

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HEAVENLY OREO DESSERT ❤️👍

INGREDIENTS

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Here's the full recipe : <http://familytastes.com/heavenly-oreo-dessert/>

Please Join Group to get methods and tips :

<https://www.facebook.com/groups/790968584682719/>



Info Martine Lycke 09/09/2020

15.35 ounce = 435 g / Oreo Koekjes verkrumelen, niet te klein
350 g Oreo en de rest aangevuld met petit-beurre koekjes
Helft opzijzetten

Helft mengen met ½ cup = 120 g / Boter
In bakvorm : 9 x 13 (wat ??) Inch: 22.86 cm x 33.02 cm
Grootste Acropal rechthoekige vorm gebruikt

Kom
2 = 3.9 ounce = 110 g / Instant pudding zakjes
- > Gebruikt: Vanillezakjes van 2 x 42 g (Lidl)
3 ¼ = 780 ml / Melk
- > Volgens verpakking 500 ml , maar was heel dik, al roerend melk blijven toevoegen
In ijskast zetten

8 ounce = 227 g / Cream cheese
- > 1 doosje : **200 g**
1 cup / 200 g / Bloedsuiker
- > **2 el bij slagroom en daarna nog 1 el toegevoegd**
8 ounce / 227 g / Cool Whip (= slagroom uit een spuitbus)
- > gewone slagroom 40%
- > over de koekjes

Pudding in 2 verdelen
Bij ene 1 el cacaopoeder gedaan
-> erover
Dan rest van Oreokoekjes
Nog wat gegrilde amandelschilfertjes erop gedaan

2 uur in ijskast

Fotos

