

Dirt cake



Ingredients:

Cookie Crust:

- 1 (14.3-ounce) package Oreos
- Cream Cheese Mixture: 1 (8-ounce) package cream cheese, softened
- ½ cup unsalted butter, softened
- 1 cup powdered sugar

Pudding Mixture:

- 2 (3.4-ounce) boxes instant chocolate or vanilla pudding mix
- 3 cups milk
- 1 teaspoon vanilla extract

Topping:

- 1 (12-ounce) container frozen whipped topping, thawed
- Gummy worms or other fun decorations (optional)

Instructions:

1. Prepare the Cookie Crust: Crush the Oreos in a food processor or blender until you have fine crumbs. Set aside.
2. Make the Cream Cheese Mixture: In a large bowl, beat together the cream cheese, butter, and powdered sugar until smooth. Set aside.
3. Whisk the Pudding Mixture: In a separate bowl, whisk together the pudding mix, milk, and vanilla extract until well combined. Let the pudding sit for about 5 minutes to thicken slightly.
4. Combine: Fold the whipped topping into the pudding mixture until just combined. Gently fold in the cream cheese mixture until fully incorporated.
5. Assemble the Dirt Cake: In a large trifle bowl or serving dish, spread 1/2 of the cookie crumbs on the bottom. Top with 1/2 of the pudding mixture. Repeat with the remaining cookie crumbs and pudding mixture.
6. Decorate: Chill the dirt cake for at least 2 hours, or overnight, before serving. Decorate with gummy worms, chocolate chips, crushed candy bars, or anything else you can imagine!