

# MINT OREO DESSERT

## Ingredients:

1 package Oreo Mint Crème cookies, 15.25 oz  
1/2 cup butter, melted  
2 (27-ounce) packages (3.9 oz each)  
Chocolate Instant pudding  
3 1/4 cups . cold milk  
2 containers (8 oz. each) Cool Whip  
8 ounces cream cheese, softened  
1 cup powdered sugar

## Directions:

Crush all Oreo cookies in a food processor until crushed. You could also put the cookies in a large resealable bag and crush using a rolling pin.

Save 1/2 cup of the crumbs for the topping.

Pour the remaining crumbs into a 9x13 dish and add the melted butter.

Stir and press into the bottom of the dish to make a crust.

In the Bosch Universal Plus bowl with the whips, whisk together the pudding mix and milk. Pour into as separate bowl and set the fridge. In the same Bosch Bowl with whips blend cream cheese until smooth.  
Add powdered sugar.

Mix and fold in one container of Cool Whip.

Spread over the crust.

Add pudding and spread over the cream cheese mixture.

Top with the other Cool Whip.

Sprinkle the 1/2 c. Oreo crumbs over top.

Keep refrigerated until ready to serve. Refrigerate leftovers.

\*Notes: All you need to get a light mint flavor is to use the mint Oreo cookies for the crust. If you'd like a stronger mint flavor, feel free to add a dash of mint extract to the cream cheese mixture or pudding.

