

Choco Fever Dream

# Oreo Cookie Dirt Cup Pudding

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| **10 min**<br>Prep time | **5 min**<br>Cook time | **15 min**<br>Total time |
| **8**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 1/2 cups (about 30) Oreo cookies, crushed
- [ ] 2 packets (3.4 oz each) instant vanilla pudding mix
- [ ] 2 1/2 cups cold milk
- [ ] 1 cup heavy whipping cream, sweetened
- [ ] 2 tbsp chocolate syrup
- [ ] Optional: 1 tbsp crushed graham cracker crumbs

## Instructions

1. In a medium bowl, crush the Oreo cookies into fine crumbs; set aside about 1/4 cup for topping.
2. Prepare the pudding: whisk together the instant pudding mix and cold milk for 2 minutes, then let it set for 3-5 minutes until thickened.
3. Whip the heavy cream until soft peaks form; sweeten gently if desired.
4. To assemble, spoon a layer of crushed cookies into each cup, add a generous layer of pudding, then top with a swirl of whipped cream and the reserved Oreo crumbs.
5. Finish with a drizzle of chocolate syrup and, if using, sprinkle graham cracker crumbs for extra crunch.

### Nutrition per serving

| 220 kcal | 3 g | 26 g | 12 g |
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| Calories | Protein | Carbs | Fat |

**Tips & notes**

- The pudding should be slightly warm when layering for a smoother texture.
- If the pudding sets too firmly, stir in a splash of cold milk.
- Serve immediately or chill; the texture changes subtly as it stands.