

Choco Fever Dream

Oreo Dirt Cake: Easy Party Dessert

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base Layer

- [ ] 2 cups chocolate instant pudding prepared with cold milk
- [ ] 1 cup cold whipped cream

Crust & Topping

- [ ] 24 Oreo cookies, crushed
- [ ] 1/2 cup chocolate shavings
- [ ] 2 tbsp melted chocolate for drizzling
- [ ] Optional: 1/4 cup mini marshmallow fluff
- [ ] Optional: sprinkles for garnish

Instructions

1. Prepare the chocolate pudding according to package instructions, using cold milk; let it set for a few minutes.
2. While the pudding thickens, place Oreos in a zip-top bag and crush them gently with a rolling pin, leaving some larger pieces.
3. In a large serving dish, spread half of the crushed Oreos as the bottom layer.
4. Layer the chocolate pudding over the Oreo crust, smoothing the top with a spatula.
5. Sprinkle the remaining Oreo crumbs over the pudding, pressing lightly so they adhere.
6. Top with whipped cream, drizzle melted chocolate, and garnish with chocolate shavings, whole Oreo halves, and optional sprinkles.
7. Refrigerate for 10-15 minutes if desired, then serve chilled.

Nutrition per serving

420 kcal	5 g	48 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer flavor, use dark chocolate pudding mix.
- If the pudding is too runny, let it sit a little longer before layering.
- Feel free to add a layer of caramel sauce for extra sweetness.