



Long Livo

Oreo Cookie Dirt Cup Pudding

10 min

Prep time

8

Servings

5 min

Cook time

Easy

Difficulty

15 min

Total time

American

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

Calories

3 g

Protein

26 g

Carbs

12 g

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.