



Long Livo

Oreo Dirt Cake – Easy Party Dessert

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Main Ingredients

- ☐ 24 Oreo cookies, crushed
- ☐ 8 oz cream cheese, softened
- ☐ 1/2 cup powdered sugar
- ☐ 1 tsp vanilla extract
- ☐ 1 cup whipped topping, chilled

- ☐ 1 package (3.4 oz) chocolate pudding mix, prepared
- ☐ 12 gummy worms, plus extra for garnish

Optional Toppings

- ☐ Additional crushed Oreos for dusting
- ☐ Chocolate shavings

Instructions

- 1 Place Oreo cookies in a resealable bag and crush with a rolling pin until fine crumbs form; set aside.
- 2 In a mixing bowl, beat cream cheese, powdered sugar, and vanilla until smooth; gently fold in whipped topping.
- 3 Prepare chocolate pudding according to package directions, then let it cool completely.
- 4 Press half of the Oreo crumbs into the bottom of a 9-inch springform pan to create the “soil” layer.
- 5 Spread a thin layer of the prepared chocolate pudding over the crumb base.
- 6 Add the cream cheese frosting over the pudding, smoothing the top with a spatula.
- 7 Top with the remaining Oreo crumbs, pressing lightly to create a dirt-like surface.
- 8 Arrange gummy worms on top, letting some peek through the crumb “soil.” Chill for at least 30 minutes before serving.

Nutrition per serving

340 kcal

Calories

5 g

Protein

38 g

Carbs

18 g

Fat

Tips & notes

- If you prefer a richer chocolate flavor, add a tablespoon of cocoa powder to the pudding.
- For a cleaner presentation, run a hot knife through the cake before slicing.
- Keep the cake refrigerated until the last moment; warm rooms will soften the crumb layer.