



Long Livo

Oreo Dirt Cake: Easy Party Dessert

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

8

Servings

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

Calories

5 g

Protein

48 g

Carbs

22 g

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.