

Mint Oreo Layer Dessert

Ingredients

- 1 (15 oz) package Oreo Mint Crème Cookies
- 1/2 c. butter, melted
- 2 (3.9 oz.) packages Instant Chocolate Pudding
- 3 1/4 cup cold milk
- 2 (8 oz.) containers Cool Whip
- 8 oz. cream cheese, softened
- 1 cup powdered sugar
- Green Food Coloring



Directions

1. Place Oreo cookies in food processor and pulse until crushed. (You could also put cookies in ziplock bag and crush with rolling pin). Reserve 1/2 cup of crushed Oreo crumbs for topping.
2. Pour remaining crumbs into 9x13" baking dish. Drizzle the melted butter over Oreo crumbs and gently toss with spoon. Press mixture firmly into pan to form crust.
3. In large bowl whisk together chocolate pudding mixes and milk. Refrigerate.
4. In another bowl blend together cream cheese and powdered sugar until smooth. Fold in one container of Cool Whip. Add one drop of green food coloring, if desired.
5. Gently spread this mixture evenly over Oreo crust. Pour chocolate pudding over cream cheese mixture and smooth into even layer.
6. Dollop small spoonfuls of remaining Cool Whip over top of pudding and gently smooth into even layer. Sprinkle reserved Oreo crumbs on top.
7. Refrigerate until ready to serve. (Sometimes I even put it in the freezer, then remove it about 20-30 minutes before I serve it.)