

2-Ingredient Oreo Sushi - The Cutest No-Bake Dessert Ever

2-Ingredient Oreo Sushi Recipe



TIME
30 min

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INGREDIENTS

24 Oreo cookies (1 standard package), separated into cookies and cream
... cup milk, divided (3 tablespoons for dough, 2 teaspoons for cream filling)

DIRECTIONS

1. Prepare the Oreo Dough: Separate the Oreos. Place only the cookie halves (no filling) into a food processor.
2. Pulse until you get fine crumbs.
3. Add 3 tablespoons of milk and process until the mixture forms a dough ball.
4. Shape the Dough: Place a sheet of plastic wrap on your counter.
5. Press the : Oreo dough into a rough square, then roll it out evenly to about ... inch thick.
6. Trim the edges to form a clean square or rectangle.
7. Make the Filling: In a small bowl, mix the Oreo cream filling with 2 teaspoons of milk until smooth and spreadable.
8. Assemble the Sushi Roll: Spread the creamy filling evenly over the rolled-out Oreo dough.
9. Using the plastic wrap to assist, tightly roll the dough into a log shape.
10. Chill and Slice: For cleaner slices, wrap the log in plastic and chill for 30 minutes.
11. Slice into sushi-style rounds with a sharp knife and serve!

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