

## No-Bake Oreo Mud Pie: The Easiest Chocolate Dessert Ever

No-Bake Oreo Mud Pie ???



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 (16 oz) container Cool Whip, thawed
- 3 cups milk (cold)
- 1 large box (6 oz) instant chocolate pudding mix
- 1 (18 oz) package Oreo cookies

### DIRECTIONS

- 1.** Mix the Pudding Base: In a large mixing bowl, whisk together the milk and instant pudding mix until thickened (about 2 minutes). Once it sets, gently fold in the Cool Whip using a rubber spatula until the mixture is smooth and fluffy.
- 2.** Crush & Combine Oreos: Place 12 Oreos in a resealable bag and crush them with a rolling pin until they form coarse crumbs. Fold the crushed Oreos into the pudding-Cool Whip mixture.
- 3.** ? Optional twist: Mix in mini chocolate chips, chopped nuts, or a swirl of peanut butter for extra flair.
- 4.** Assemble the Pie: Spread the Oreo-pudding mixture into a 9x13-inch dish. Smooth out the top with a spatula.
- 5.** Garnish: Crush another 12 Oreos (or more if you want an extra-thick topping) and sprinkle them over the pie. You can also add chocolate shavings, mini Oreos, or a drizzle of brownie batter dip for even more decadence.
- 6.** Chill & Serve: Refrigerate for at least 2 hours, or until fully chilled and set. Slice and serve chilled. Enjoy every spoonful of creamy, crunchy goodness!

### TIPS FOR SUCCESS

Use cold milk for the pudding to set properly.

Don't over-crush the Oreos if you want some crunchy texture in the mix.

Make ahead - this dessert actually tastes better the next day once the flavors meld!

Add texture by layering with edible cookie dough or graham cracker crust.

