

No-Bake Oreo Mud Pie: Decadent, Layered & Easy Dessert

No-Bake Oreo Mud Pie: Your New Favorite Creamy, Chocolaty Dream!



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2 min

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INGREDIENTS

- 1 package Oreo cookies (36 cookies), crushed
- $\frac{1}{2}$ cup butter, melted (1 stick, unsalted preferred)
- 1 (8 oz) package cream cheese, softened
- 1 cup powdered sugar (confectioners' sugar)
- 1 (16 oz) tub whipped topping (like Cool Whip), thawed and divided
- 1 (3.9 oz) package instant chocolate pudding mix (large box)
- 1 $\frac{3}{4}$ cups milk (whole or 2%, cold)

Swaps and Notes:

Oreo Cookies: Use classic Oreo cookies for the crust and topping. You can crush them finely in a food processor or place them in a zip-top bag and crush with a rolling pin.

Melted Butter: Unsalted melted butter is best for the crust. If using salted butter, you might omit any additional salt in the crust if preferred.

Cream Cheese: Full-fat cream cheese, softened to room temperature, is essential for a smooth, lump-free filling.

Powdered Sugar: Blends smoothly into the cream cheese for sweetness.

Whipped Topping: Thawed whipped topping (like Cool Whip) adds lightness and creaminess. Ensure it's fully thawed but still cold. You can use fresh whipped cream, but the texture might be less stable over time.

Instant Chocolate Pudding Mix: Ensure you use instant pudding mix, not cook-and-serve, as it needs to set without heat. Chocolate is essential for "mud pie," but vanilla or cheesecake flavored instant pudding could be interesting variations.

Milk: Cold milk is crucial for the instant pudding to set properly. Whole milk or 2% milk works best for creaminess.

Optional Garnishes: Chocolate shavings, a drizzle of chocolate syrup, or fresh berries could be added before serving.

Directions:

Prepare Oreo Crust: In a medium bowl, combine the crushed Oreo cookies (from the whole package) with the $\frac{1}{2}$ cup melted butter. Stir until the crumbs are evenly moistened and resemble wet sand. Press this mixture firmly into the bottom of a 9x13 inch baking dish to form the crust. Set aside a handful of the crushed Oreos (about ... to $\frac{1}{2}$ cup) for topping later.

Make Cream Cheese Layer: In a large mixing bowl, beat the softened cream cheese until it's smooth and creamy. Gradually add the 1 cup powdered sugar, beating until well combined and lump-free.

Fold in Whipped Topping (First Half): Gently fold in half of the thawed whipped topping (about 8 oz) into the cream cheese mixture using a rubber spatula. Fold until well combined and fluffy. Spread this creamy mixture evenly over the prepared Oreo crust in the baking dish.

Make Chocolate Pudding Layer: In another separate medium bowl, whisk together the instant chocolate pudding mix and 1 $\frac{3}{4}$ cups cold milk vigorously for 2 minutes, until smooth and thickened. Let it sit for 5 minutes to set slightly.

Spread Pudding Layer: Carefully spread the prepared chocolate pudding evenly over the cream cheese layer in the baking dish.

Top with Remaining Whipped Topping: Top with the remaining half of the whipped topping (about 8 oz), spreading it evenly over the chocolate pudding layer.

Sprinkle Reserved Oreos: Sprinkle the reserved handful of crushed Oreos evenly over the top of the whipped topping for a final touch of chocolatey crunch and visual appeal.

Chill: Cover the baking dish tightly with plastic wrap. Refrigerate for at least 4 hours, or preferably overnight, to allow the layers to set completely and the flavors to meld. This chilling time is crucial for the cake to firm up for clean slices.

Serve: Slice into squares and serve this No-Bake Oreo Mud Pie chilled, offering layers of creamy, chocolaty goodness that make it a decadent dessert everyone will enjoy!

Tips for Success:

Softened Cream Cheese: This is critical for a smooth, lump-free cream cheese layer.

Cold Milk for Pudding: Ensure your milk is very cold for the instant pudding to set properly. Whisk vigorously for the full 2 minutes.

Gently Fold Whipped Topping: Fold carefully to maintain the airy texture of the whipped topping and prevent the cream cheese layer from becoming too dense.

Chill Thoroughly: The long chilling time is essential for all the layers to set firmly, making the pie easy to slice and serve neatly.

Firm Crust: Press the Oreo crumb mixture firmly into the pan for a stable crust.

Serve Chilled: This dessert is best enjoyed cold, allowing the flavors and textures to be at their peak.

Serving Suggestions and Pairings:

Potlucks & Picnics: A great make-ahead dessert that travels well (if kept chilled).

DIRECTIONS

1. **Making :** No-Bake Oreo Mud Pie is all about simple layers and chilling time for a perfect, decadent set!
2. **Prepare :** Oreo Crust: In a medium bowl, combine the crushed Oreo cookies (from the whole package) with the $\frac{1}{2}$ cup melted butter. Stir until the crumbs are evenly moistened and resemble wet sand. Press this mixture firmly into the bottom of a 9x13 inch baking dish to form the crust. Set aside a handful of the crushed Oreos (about ... to $\frac{1}{2}$ cup) for topping later.
3. **Make :** Cream Cheese Layer: In a large mixing bowl, beat the softened cream cheese until it's smooth and creamy. Gradually add the 1 cup powdered sugar, beating until well combined and lump-free.
4. **Fold in :** Whipped Topping (First Half): Gently fold in half of the thawed whipped topping (about 8 oz) into the cream cheese mixture using a rubber spatula. Fold until well combined and fluffy. Spread this creamy mixture evenly over the prepared Oreo crust in the baking dish.
5. **Make :** Chocolate Pudding Layer: In another separate medium bowl, whisk together the instant chocolate pudding mix and 1 $\frac{3}{4}$ cups cold milk vigorously for 2 minutes, until smooth and thickened. Let it sit for 5 minutes to set slightly.
6. **Spread :** Pudding Layer: Carefully spread the prepared chocolate pudding evenly over the cream cheese layer in the baking dish.
7. **Top with :** Remaining Whipped Topping: Top with the remaining half of the whipped topping (about 8 oz), spreading it evenly over the chocolate pudding layer.
8. **Sprinkle :** Reserved Oreos: Sprinkle the reserved

handful of crushed Oreos evenly over the top of the whipped topping for a final touch of chocolatey crunch and visual appeal.

9. **Chill:** Cover the baking dish tightly with plastic wrap. Refrigerate for at least 4 hours, or preferably overnight, to allow the layers to set completely and the flavors to meld. This chilling time is crucial for the cake to firm up for clean slices.
10. **Serve:** Slice into squares and serve this No-Bake Oreo Mud Pie chilled, offering layers of creamy, chocolatey goodness that make it a decadent dessert everyone will enjoy!
11. **Tips for Success: Softened Cream Cheese:** This is critical for a smooth, lump-free cream cheese layer.
12. **Cold : Milk for Pudding:** Ensure your milk is very cold for the instant pudding to set properly. Whisk vigorously for the full 2 minutes.
13. **Gently : Fold Whipped Topping:** Fold carefully to maintain the airy texture of the whipped topping and prevent the cream cheese layer from becoming too dense.
14. **Chill : Thoroughly:** The long chilling time is essential for all the layers to set firmly, making the pie easy to slice and serve neatly.
15. **Firm : Crust:** Press the Oreo crumb mixture firmly into the pan for a stable crust.
16. **Serve : Chilled:** This dessert is best enjoyed cold, allowing the flavors and textures to be at their peak.
17. **Serving Suggestions and Pairings:** This No-Bake Oreo Mud Pie is a fantastic, indulgent dessert that's perfect for any occasion where you need a crowd-pleasing sweet treat. It's ideal for:
18. **Potlucks & : Picnics:** A great make-ahead dessert that travels well (if kept chilled).
19. **Summer : Gatherings:** Perfect for warm weather as it's served cold.
20. **Birthday : Parties:** A fun alternative to traditional cake.
21. **Casual : Dinners:** A simple yet incredibly satisfying ending to a meal.
22. **Serve it plain, or with a dollop of extra whipped cream, chocolate shavings, or a few fresh berries for garnish.**
23. **Storage and Leftover Tips:** Store any leftover No-Bake Oreo Mud Pie tightly covered with plastic wrap or in an airtight container in the refrigerator for up to 4-5 days. The graham crackers will continue to soften over time, but the pie will remain delicious. Freezing is generally not recommended as it can affect the texture of the pudding and whipped topping.
24. **More Recipes You Will Love:** If you loved the creamy texture, chocolatey goodness, and easy no-bake nature of this pie, here are a few more delightful dessert recipes that I think you'll absolutely love:
25. **For another incredibly easy and satisfying no-bake pie, check out my This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack.**

SWAPS & NOTES

Oreo Cookies: Use classic Oreo cookies for the crust and topping.

You can crush them finely in a food processor or place them in a zip-top bag and crush with a rolling pin.

Melted Butter: Unsalted melted butter is best for the crust.

If using salted butter, you might omit any additional salt in the crust if preferred.

TIPS FOR SUCCESS

Softened Cream Cheese: This is critical for a smooth, lump-free cream cheese layer.

Cold Milk for Pudding: Ensure your milk is very cold for the instant pudding to set properly.

Whisk vigorously for the full 2 minutes.

Gently Fold Whipped Topping: Fold carefully to maintain the airy texture of the whipped topping and prevent the cream cheese layer from becoming too dense.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/no-bake-oreo-mud-pie-decadent-layered-easy-dessert/>