

Simple Frozen Dirt Cake Recipe: Perfect for Summer Treats

To create this delightfully simple and satisfying No-Bake Frozen Dirt Cake, you'll need:



TIME
2-3 min

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INGREDIENTS

- 1 (14.3-ounce) package chocolate sandwich cookies (like Oreos), finely crushed (about 3 1/2 to 4 cups crumbs)
- 1/2 cup (1 stick) unsalted butter, melted
- 1 (8-ounce) package cream cheese, softened
- 1/2 cup (1 stick) unsalted butter, softened
- 1 1/2 cups powdered sugar, sifted
- 1 teaspoon vanilla extract
- 1 (8-ounce) container frozen whipped topping (like Cool Whip), thawed
- Gummy worms or candy rocks
- Extra chocolate sandwich cookie crumbs
- Chocolate syrup for drizzling

DIRECTIONS

1. This no-bake recipe comes together quickly with just a few simple steps:
2. Prepare the "Dirt" Crust: Finely crush the chocolate sandwich cookies. You can do this by placing them in a large Ziploc bag and crushing them with a rolling pin, or by pulsing them in a food processor until fine crumbs form.
3. In a medium bowl, combine the finely crushed cookie crumbs with the 1/2 cup melted butter. Stir until all the crumbs are moistened.
4. Press about two-thirds of the mixture evenly into the bottom of a 9x13-inch baking dish (or an 8x8-inch dish for a thicker cake). Reserve the remaining crumbs for the top layer.
5. Make the : Creamy Filling: In a large bowl, using an electric mixer, beat the softened cream cheese and softened butter together on medium speed until smooth and creamy, with no lumps (about 2-3 minutes).
6. Gradually add the sifted powdered sugar, beating on low speed until combined, then increase to medium and beat until light and fluffy.
7. Beat in the vanilla extract until well combined.
8. Gently fold in the thawed whipped topping using a spatula until no streaks remain. Be careful not to deflate the whipped topping.
9. Assemble the : Dirt Cake: Carefully spread the creamy filling evenly over the crushed cookie crust in the prepared dish.
10. Sprinkle the remaining reserved cookie crumbs generously over the top of the creamy filling, creating the "dirt" layer.

11. Freeze and : Chill: Cover the dish tightly with plastic wrap.
12. Place the dirt cake in the freezer for at least 4 hours, or preferably overnight, until completely firm. This allows it to set and become nicely frozen.
13. Serve and : Garnish: Remove the dirt cake from the freezer 10-15 minutes before serving to allow it to soften slightly for easier slicing.
14. Slice into squares and serve. For fun, add gummy worms or candy rocks to the top of each serving, or a drizzle of chocolate syrup.

SWAPS & NOTES

Chocolate Sandwich Cookies: Oreo cookies are the classic choice and provide the best "dirt" flavor.

You can use regular or double-stuffed.

Butter: The melted butter helps bind the cookie crumbs, preventing them from being too powdery.

Cream Cheese: Make sure your cream cheese is fully softened to room temperature for a smooth, lump-free filling.

TIPS FOR SUCCESS

Finely Crush Cookies: The finer the crumbs, the better the "dirt" texture will be.

A food processor is highly recommended for this.

Softened Ingredients are Key: Ensure both cream cheese and butter are at true room temperature for a smooth, lump-free creamy

filling.

Cold ingredients will result in a lumpy texture.

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