

## Mint Oreo Dip - A Refreshing, No-Bake Dessert You Can't Resist

Decadent Mint Oreo Cookie Dip: A Sweet Treat for Any Occasion



**TIME**  
**10 min**

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### INGREDIENTS

- 1 package Mint Oreo cookies
- 1 cup cream cheese, softened
- 1 cup whipped topping (Cool Whip or homemade)
- 1/2 cup powdered sugar
- Mint leaves (for garnish, optional)

How to Make Mint Oreo Cookie Dip:

#### 1. Crush the Cookies:

Place the Mint Oreo cookies in a plastic bag and crush them with a rolling pin until you get fine crumbs.

You can also use a food processor for an even texture.

#### 2. Beat the Cream Cheese:

In a large mixing bowl, beat the softened cream cheese with a hand mixer until smooth and creamy.

#### 3. Add Powdered Sugar:

Gradually mix in the powdered sugar, beating until fully combined.

#### 4. Fold in Whipped Topping:

Using a spatula, gently fold in the whipped topping until the mixture is light and fluffy.

#### 5. Stir in Crushed Oreos:

Add most of the crushed Mint Oreos, leaving a little bit for garnish.

Stir gently until evenly distributed.

#### 6. Transfer to a Serving Dish:

Spoon the dip into a serving bowl and smooth out the top.

#### 7. Add the Finishing Touches:

Sprinkle the reserved Oreo crumbs on top for extra crunch.

Garnish with fresh mint leaves for a beautiful presentation (optional).

#### 8. Serve & Enjoy!:

Serve immediately with graham crackers, fresh fruit, pretzels, or more Oreos for dipping!

Pro Tips for the Best Mint Oreo Dip:

Fun Variations to Try:

What to Serve with Mint Oreo Cookie Dip:

Graham crackers - Classic and slightly crunchy.

Vanilla wafers - Soft and buttery, perfect for dipping.

Pretzels - Sweet and salty combo = perfection!

Apple slices - A fresh contrast to the rich dip.

Strawberries - Chocolate + mint + berries? Yes, please!

Marshmallows - Dip and devour!

FAQs About Mint Oreo Cookie Dip:

## DIRECTIONS

1. **Crush the Cookies:** Place the Mint Oreo cookies in a plastic bag and crush them with a rolling pin until you get fine crumbs.
2. You can also use a food processor for an even texture.
3. **Beat the Cream Cheese:** In a large mixing bowl, beat the softened cream cheese with a hand mixer until smooth and creamy.
4. **Add Powdered Sugar:** Gradually mix in the powdered sugar, beating until fully combined.
5. **Fold in Whipped Topping:** Using a spatula, gently fold in the whipped topping until the mixture is light and fluffy.
6. **Stir in Crushed Oreos:** Add most of the crushed Mint Oreos, leaving a little bit for garnish.
7. Stir gently until evenly distributed.
8. **Transfer to a Serving Dish:** Spoon the dip into a serving bowl and smooth out the top.
9. **Add the Finishing Touches:** Sprinkle the reserved Oreo crumbs on top for extra crunch.
10. Garnish with fresh mint leaves for a beautiful presentation (optional).
11. **Serve & Enjoy!:** Serve immediately with graham crackers, fresh fruit, pretzels, or more Oreos for dipping!
12. **Pro Tips for the Best Mint Oreo Dip:** ? Use Room-Temperature Cream Cheese - Makes it easier to mix for a smooth texture.? Chill for Extra Thickness - Let the dip sit in the fridge for 30 minutes before serving for a thicker, richer texture.? Want a Stronger Mint Flavor? - Add a few drops of peppermint extract for an extra burst of minty freshness.? Make

it Extra Chocolatey - Stir in some mini chocolate chips for added crunch.? Drizzle with Chocolate Syrup - For an extra indulgent touch!

13. Fun Variations to Try: ? Double Chocolate Mint Dip - Mix in chocolate chips or drizzle with melted chocolate.? Frozen Mint Oreo Dip - Freeze the dip for 1 hour and serve as a frozen treat! ? Mocha Mint Dip - Add 1 teaspoon instant coffee powder for a delicious coffee twist.? Coconut Mint Dip - Stir in shredded toasted coconut for a tropical flavor.
14. What to Serve with Mint Oreo Cookie Dip: This dip is delicious on its own, but here are some fun dippers to make it even better:
15. Graham crackers - Classic and slightly crunchy.
16. Vanilla wafers - Soft and buttery, perfect for dipping.
17. Pretzels - Sweet and salty combo = perfection!
18. Apple slices - A fresh contrast to the rich dip.
19. Strawberries - Chocolate + mint + berries? Yes, please!
20. Marshmallows - Dip and devour!
21. FAQs About Mint Oreo Cookie Dip: Q: Can I make this ahead of time?A: Yes! You can make this dip up to 2 days in advance. Just store it in an airtight container in the fridge and give it a quick stir before serving.
22. Q: How do I store leftovers?A: Keep leftovers in an airtight container in the fridge for up to 3 days.
23. Q: Can I use homemade whipped cream instead of Cool Whip?A: Absolutely! Just whip 1 cup of heavy cream with 2 tablespoons of powdered sugar until stiff peaks form.
24. Q: Is this dip gluten-free?A: Regular Oreos contain gluten, but you can use gluten-free chocolate sandwich cookies as a substitute.
25. A Minty, Chocolatey Treat Everyone Will Love!: This Mint Oreo Cookie Dip is the ultimate dessert for mint chocolate lovers. It's cool, creamy, and packed with crunchy Oreos, making it a hit for any occasion. Whether you're serving it at a party, holiday gathering, or just as a fun treat for yourself, this dip is guaranteed to disappear fast!

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

Original recipe: <https://chefmaniac.com/mint-oreo-dip-a-refreshing-no-bake-dessert-you-cant-resist/>