

Easy No-Bake Graveyard Dirt Cups: A Fun & Spooky Halloween Dessert

Halloween Graveyard Dirt Cups: The Creepy, No-Bake Treat That's Always a Party Hit



TIME
2 min

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INGREDIENTS

List This recipe makes 6-8 delightful, spooky cups.
IngredientQuantity

DIRECTIONS

1. Step-by-: Step Instructions
2. Follow these easy steps to bring your graveyard to life!
3. Step 1: Prep the Pudding Base
4. In a large mixing bowl, whisk together the
5. 2 cups of cold milk
6. instant chocolate pudding mix
7. for about 2 minutes until the mixture thickens slightly. Don't overmix.
8. Step 2: Fold in the Whipped Topping
9. Gently fold in the
10. 1 cup of thawed whipped topping
11. using a rubber spatula until it's fully incorporated and the mixture is light and uniform in color. This step is key for that fluffy, light texture!
12. Step 3: Crush the "Dirt"
13. 20 Oreo cookies
14. into a resealable plastic bag and use a rolling pin or the bottom of a heavy cup to crush them into fine crumbs-the finer, the better for that realistic
15. texture. You can also use a food processor for a faster, finer crumb.
16. Step 4: Assemble the Cups
17. Choose clear cups or small mason jars to show off your layers. Start by adding a layer of
18. Oreo cookie "dirt"
19. to the bottom of each cup (about 1-2 tablespoons). Next, spoon or pipe a layer of the chocolate pudding mixture over the cookie base. Top the pudding with

another layer of

20. Oreo "dirt."
21. Repeat the process until the cups are nearly full, ending with a generous layer of "dirt" on top.
22. Step 5: Make the Gravestones
23. Using the black gel icing, write
24. "R.I.P."
25. or a funny, spooky message like "BOO!" or "Got Dirt?" on the flat side of your Milano cookies or graham crackers.

SWAPS & NOTES

: creamy, cool pudding, light whipped topping, and crunchy, chocolatey cookie crumbs.

Kids go nuts for the gummy worms, and adults appreciate the rich flavor.

Highly Customizable: You can swap out the candies, change the pudding flavor (vanilla or white chocolate work great!), or even add a splash of espresso for a more adult-leaning mocha flavor.

The concept remains the same, but you can put your own twist on the spooky theme .

TIPS FOR SUCCESS

Chill is Key: Make sure your milk is ice-cold .

This helps the instant pudding set up properly and quickly.

The Right Tool for the Job: Use a fork or a whisk to mix the pudding, but always use a rubber spatula for folding in the whipped topping.

This keeps the air in the mixture, ensuring a light and airy result.

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

Original recipe: <https://chefmaniac.com/easy-no-bake-graveyard-dirt-cups-a-fun-spooky-halloween-dessert/>