

Easter Oreo Cookie Casserole - A Sweet Celebration of Spring

Spring always inspires me to create desserts that are playful, colorful, and full of joy. This



TIME
15 min

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INGREDIENTS

- 1 package of Oreo cookies
- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 cup whipped topping
- 2 cups milk
- 1 box of instant vanilla pudding mix
- 1/2 cup chocolate syrup (for drizzling)

DIRECTIONS

- 1. Crush the Oreos:** Place the Oreo cookies in a zip-top bag and crush them into small pieces with a rolling pin or use a food processor. I like to leave a few bigger chunks for texture.
- 2. Make the Cream Cheese Layer:** In a large mixing bowl, beat the softened cream cheese and powdered sugar together until smooth and creamy.
- 3. Fold in the Whipped Topping:** Gently fold the whipped topping into the cream cheese mixture. Be careful not to overmix - you want it to stay fluffy and light.
- 4. Prepare the Vanilla Pudding:** In a separate bowl, whisk the milk and instant vanilla pudding mix together for about 2 minutes, until thickened and smooth. Set aside to let it continue to firm up.
- 5. Start Layering:** In a large serving dish, sprinkle a layer of crushed Oreos across the bottom. Then, spread a layer of the cream cheese mixture over the Oreos. Add a layer of vanilla pudding on top of that.
- 6. Repeat Layers:** Continue layering with more crushed Oreos, followed by the remaining cream cheese mixture, and finish with the rest of the pudding.
- 7. Drizzle with Chocolate Syrup:** Drizzle chocolate syrup generously over the top for a finishing touch of sweetness. You can also add pastel sprinkles or mini chocolate eggs if you're feeling festive.
- 8. Chill Before Serving:** Cover the dish and refrigerate for at least 4 hours, or overnight, to let the layers set and the flavors meld together.

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

Original recipe: <https://chefmaniac.com/easter-oreo-cookie-casserole-a-sweet-celebration-of-spring/>