

Chocolate Peanut Butter Dream Casserole - The No-Bake Dessert Everyone Wants Seconds Of

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- 24 Oreo cookies
- 4 tbsp butter
- 1 cup peanut butter
- 1 package cream cheese
- 1/2 cup sugar
- 1 chocolate pudding mix
- 2 cups milk
- Whipped topping

TIME
20 min

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INGREDIENTS

24 Oreo cookies
4 tablespoons butter, melted
1 cup peanut butter
1 package cream cheese, softened
1/2 cup sugar
1 package chocolate pudding mix
2 cups milk
Whipped topping
Extra crushed Oreos, for topping if desired

DIRECTIONS

1. Crush the : Oreo cookies into fine crumbs. You can do this in a food processor or by placing them in a zip-top bag and crushing them with a rolling pin.
2. Mix the cookie crumbs with the melted butter until evenly combined.
3. Press the mixture firmly into the bottom of a casserole dish or square baking dish to form the crust. Place it in the refrigerator to firm up while you prepare the next layer.
4. In a mixing bowl, beat the softened cream cheese, sugar, and peanut butter together until smooth and creamy.
5. Spread the peanut butter mixture evenly over the chilled Oreo crust.
6. In a separate bowl, whisk the chocolate pudding mix with the milk until thickened.
7. Spread the pudding evenly over the peanut butter layer.
8. Top everything with a generous layer of whipped topping.
9. Finish with crushed : Oreos sprinkled over the top.
10. Chill for at least 4 hours before slicing and serving.

SWAPS & NOTES

This dessert is wonderfully flexible, which is part of why it's such a keeper.

Regular creamy peanut butter works best for that smooth filling, but you can use a slightly chunky peanut butter if

you want a little added texture.

Just keep in mind that the filling will be less silky.

If you want an even richer chocolate flavor, use a dark chocolate pudding mix.

TIPS FOR SUCCESS

The biggest key to success with this dessert is making sure each layer is smooth and evenly spread.

Softened cream cheese is especially important here.

If it's too cold, it won't blend properly with the peanut butter and sugar, and your filling can turn lumpy.

It also helps to chill the crust for a few minutes before adding the filling so it firms up and holds together better when sliced.

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

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