

Easy Oreo Fluff Dessert Recipe for the Ultimate No-Bake Treat

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INGREDIENTS

- 1 package instant vanilla pudding mix
- 2 cups cold milk
- 1 container whipped topping, thawed
- 1 package cream cheese, softened
- 1/2 cup powdered sugar
- 12 to 15 Oreo cookies, crushed
- 1 cup mini marshmallows, optional
- Extra crushed Oreos for topping, optional

DIRECTIONS

1. Prepare the pudding: In a mixing bowl, whisk together the instant pudding mix and cold milk until smooth and slightly thickened.
2. Make the cream cheese mixture: In a separate large bowl, beat the softened cream cheese and powdered sugar until smooth and creamy.
3. Combine: Fold the pudding into the cream cheese mixture until fully incorporated.
4. Add whipped topping: Gently fold in the whipped topping until the mixture becomes light and fluffy.
5. Stir in the cookies: Fold in the crushed Oreo cookies and mini marshmallows, if using.
6. Chill: Cover and refrigerate for at least 1 hour so the flavors can come together and the dessert can firm up slightly.
7. Serve: Spoon into bowls or a serving dish and top with extra crushed Oreos before serving.

SWAPS & NOTES

Pudding mix: Vanilla keeps the flavor classic and creamy, but cheesecake or white chocolate pudding can be a fun variation.

Whipped topping: This helps create that signature fluffy texture, so it is best not to skip it.

Cream cheese: Softened cream cheese adds richness and helps balance the sweetness.

Oreos: Classic Oreos are always a good choice, but golden or flavored varieties can change up the dessert in a fun way.

TIPS FOR SUCCESS

The biggest key to great Oreo fluff is not overmixing once the whipped topping goes in.

Folding gently keeps the dessert airy and light instead of dense.

You also want the cream cheese fully softened before mixing, which helps avoid lumps and gives the fluff a smoother finish.

Even though it is technically ready quickly, a little fridge time improves both the flavor and texture.

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Original recipe: <https://chefmaniac.com/easy-oreo-fluff-dessert-recipe-for-the-ultimate-no-bake-treat/>