

Signature Brands



OREO® Pudding Cups

Makes 8 Servings

Prep Time: 15 minutes, plus refrigerating

Ingredients

1 Package (3.9 oz.) JELL-O® Chocolate Instant Pudding

2 Cups milk

1 Pouch Chocolate Creme OREO® Ultimate Icing

6 OREO® Cookies

Directions

1. Beat pudding mix into 3 cups of cold milk with whisk for 2 minutes.
2. Pour $\frac{1}{4}$ cup of pudding into 6 individual serving cups. Add 1 tablespoon of Chocolate Creme OREO® Ultimate Icing to each cup. Top with $\frac{1}{4}$ cup of chocolate pudding in each. Refrigerate until ready to serve
3. Garnish the top of each pudding cup with 1 tablespoon of Chocolate Creme OREO® Ultimate Icing and an Oreo® Cookie.



OREO® Brownie Bites

Makes 16 Servings (48 mini brownie bites)

Prep Time: 15 minutes

Total Time: 45 minutes

Ingredients

1 Box brownie mix

¼ Cup water

¼ Cup vegetable oil

1 Egg

1 Pouch Original Creme OREO® Ultimate Icing

8 crushed OREO® Cookies

Directions

1. Prepare brownie mix according to package. Add 8 crushed up OREO® Cookies and stir until just combined. Pour 1 tablespoon of batter into each mini cupcake liner.
2. Bake brownies in mini cupcake pans on 350°F for 12 to 15 minutes. Let brownies cool completely.
3. Decorate mini brownie bites by placing tip down inside cooled brownie and pipe until icing comes out. Continue icing the top of brownies in a circular pattern; about 2 teaspoons of icing per brownie.

Optional: Top brownies with additional crushed up OREO® Cookies.



OREO® Brownie Trifle

Makes 16 Servings

Prep time: 20 minutes

Total Time: 35 minutes

- 1 Box brownie mix
- ¼ Cup water
- ¼ Cup vegetable oil
- 1 Egg
- 2 Pouches Chocolate Creme OREO® Ultimate Icing
- 16 Crushed OREO® Cookies
- 1 Can whipped cream

1. Prepare brownie mix according to package. Add 8 crushed up OREO® Cookies and stir until just combined. Pour 1 tablespoon of batter into each mini cupcake liner.
2. Bake brownies in mini cupcake pans on 350°F for 12 to 15 minutes. Let brownies cool completely.
3. Layer a trifle bowl with alternating layers of mini brownies, Chocolate Creme OREO® Ultimate Icing, and whipped cream. Top trifle with remaining crushed OREO® Cookies. Refrigerate until ready to serve.



OREO® Cake Balls

Makes 12 Servings

Prep Time: 45 minutes

Total Time: 1 hour

1 Box Devils Food Cake Mix

1 ½ Cups water

½ Cup vegetable oil

3 Eggs

1 Pouch Original Creme OREO® Ultimate Icing

2 – 4oz semi sweet chocolate bars, chopped

12 OREO® Cookies, crushed

1. Bake devils food cake in 13”x 9” pan, according to package. Let cake cool to room temperature.
2. Mix cake and entire pouch of Original Creme OREO® Ultimate Icing in large bowl on medium speed for 30 seconds. Scrape bowl and beat on medium speed for additional 30 seconds. Roll heaping tablespoons of cake and icing mixture one at a time into balls. Freeze balls for 30 minutes.
3. Microwave 1 ¾ bars of the chocolate 30 seconds at a time in a microwave safe bowl, stirring after each time until chocolate is completely melted. Stir remaining ¼ bar of chocolate into melted chocolate and stir until completely melted. Using a toothpick, dip cake balls in melted chocolate to fully cover. Place chocolate-covered cake balls on parchment paper and sprinkle crushed OREO® Cookies on top. Let sit at room temperature until chocolate has hardened.



OREO® Chocolate Pudding Pie

Makes 8 Servings

Prep Time: 10 minutes, plus refrigerating

1 Package (3.9 oz.) JELL-O® Chocolate Instant Pudding

2 Cups milk

1 Pouch Chocolate Creme OREO® Ultimate Icing

8 OREO® Cookies

1 OREO® Pie Crust

1. Beat pudding mix into 3 cups of cold milk with whisk for 2 minutes.
2. Pour pudding into OREO® Pie Crust and place in refrigerator until ready to serve.
3. Garnish pie with Chocolate Creme OREO® Ultimate Icing and OREO® Cookies.



OREO® Crispy Squares

Makes 24 Servings

Prep Time: 10 minutes

Total Time: 40 minutes

½ Cup Original Creme OREO® Ultimate Icing

5 Cups JET-PUFFED® Marshmallows

8 Cups rice cereal

1 Cup crushed OREO® Cookies

1. Microwave icing and marshmallows on high for 45 seconds. Stir mixture and microwave 1 ½ minutes or until marshmallows are completely melted and mixture is well blended, stirring after 45 seconds.
2. Add cereal and crushed OREO® Cookies; mix well. Press firmly into a greased, foil-lined 13"x 9" pan. Let cool.
3. Cut into 24 squares to serve. Wrap leftover squares tightly. Store in a cool, dry place.