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Oreo Recipe

This recipe is a delicious and indulgent dessert that features the iconic Oreo cookie. The cookies are crushed and mixed with other ingredients to create a rich and creamy filling, which is then sandwiched between two whole Oreo cookies. The result is a sweet and satisfying treat that is perfect for any occasion.

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: N/A

Total Time: 20 mins

Recipe Yield: 200 grams

Number of Servings: 10

Serving Size: 20 g

Ingredients

200 g	oreo cookies
250 g	Cream cheese
50 g	Powdered Sugar
1 tsp	Vanilla Extract
200 g	Whipped cream

Directions

Step 1

Crush the Oreo cookies into fine crumbs.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, combine the cream cheese, powdered sugar, and vanilla extract. Mix until smooth and well combined.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

Fold in the crushed Oreo cookies and whipped cream into the cream cheese mixture.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Take two whole Oreo cookies and spread a generous amount of the cream cheese mixture between them to create a sandwich.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Repeat with the remaining cookies and cream cheese mixture.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Serving

Serve and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 15 g

Protein: 3 g

Carbohydrates: 25 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	25 g	45.45%	50%
Fibers	1 g	2.63%	4%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	10 g	45.45%	58.82%
Fat	15 g	53.57%	60%
Cholesterol	25 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	4 mg	0.4%	0.4%
Iron	6 mg	75%	33.33%
Potassium	2 mg	0.06%	0.08%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	2 mg	18.18%	25%
Selenium	0 mcg	0%	0%

Recipe Attributes

Events

Christmas Back to School Picnic

Course

Desserts Sauces & Dressings

Cultural

Chinese New Year Diwali Christmas

Cost

Under \$10

Demographics

Kids Friendly Teen Friendly Allergy Friendly Diabetic Friendly

Diet

The Whole30 Diet Atkins Diet Low Carb, High Fat (LCHF) Diet Zone Diet
Vegetarian Diet Vegan Diet Ovo-Vegetarian Diet

Meal Type

Snack Supper

Difficulty Level

Easy

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