



**Recipe from: [My Catholic Tradition](#)**

Cookies and Cream Cheese Sandwich

Prep: 20 min. Total: 4 hours 40 min. (including refrigerating)

35 Oreo Chocolate Sandwich Cookies  
6 tbsp. (3/4 stick) butter, melted  
1 pkg. (8 oz.) Philadelphia Cream Cheese, softened  
1/4 cup sugar  
2 tbsp. cold milk  
1 tub (12 oz.) Cool Whip Whipped Topping, thawed, divided  
3 1/4 cups cold milk  
2 pkg. (4-serving size each) Jell-O Chocolate Flavor Instant Pudding & Pie Filling

Place the cookies in food processor and cover.  
Process to form fine crumbs.  
Transfer to a medium bowl.  
Add the butter and mix well.  
Press firmly onto bottom of a 13x9-inch dish.  
Refrigerate for 10 min.

Meanwhile, beat the cream cheese, sugar and 2 tbsp. milk in a separate bowl with wire whisk until well blended.  
Stir in the 1 1/4 cups of the whipped topping.  
Spread over crust.

Pour 3 1/4 cups milk into large bowl.  
Add the dry pudding mixes.  
Beat with wire whisk for 2 min. or until well blended.  
Spoon evenly over the cream cheese layer.  
Let stand 5 min. or until thickened.  
Spread the remaining whipped topping over pudding layer.

Refrigerate at for least 4 hours.  
Store any leftover dessert in refrigerator.

Serves 24

HOW-TO: Make slicing easy. Place dessert in freezer about 1 hour before cutting into squares to serve.