

# Dirt Cake



## Ingredients

### Medium Flower Pot (8 Servings)

½ of 18 oz package “Oreo” cookies  
4 oz Cream Cheese  
2 Tbsp (1 oz) Margarine  
½ Cup Powdered Sugar  
1 ½ Cups Milk  
½ tsp Vanilla  
1 x 3.4 oz Package of Choc. Pudding  
1 x 8 oz Tub “Cool Whip”  
Gummy Worms

### 9x13 Pan (16 Servings)

1 x 18 oz package “Oreo” cookies  
8 oz Cream Cheese  
2 oz (½ Stick or ¼ Cup) Margarine  
1 Cup Powdered Sugar  
3 Cups Milk  
1 tsp Vanilla  
2 x 3.4 oz Packages of Choc. Pudding  
1 x 16 oz Tub “Cool Whip”  
Gummy Worms

## Directions

Crush cookies until fine crumbs. In a large bowl combine margarine, cream cheese, powdered sugar and vanilla. Beat on low speed to combine, then faster until creamy smooth. Add pudding and milk. Beat on low to combine, then faster until creamy smooth. Fold in whipped topping.

Layer cake as follows: crumbs on bottom, pudding mixture, crumbs, pudding mixture, and finally cover top with crumbs. “Garnish” with gummy worms. Refrigerate for 3 hours and serve.

## Notes

**Option** - use vanilla pudding instead of chocolate.

**Alternative for 9x13 pan** - melt 4 oz (1 Stick) margarine and mix with about ⅔ of the cookies and press into pan to make a base. Spread on pudding mixture and top with remaining crumbs. “Garnish” with gummy worms.

