

## Betty's Dirt Cake (Oreo Cake) Made with Grandson Carter



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In this video, Betty and her grandson, Carter, demonstrate how to make a "Dirt Cake." This is a novelty cake, which is supposed to resemble dirt with worms embedded in it. Actually, it is a delicious layered dessert of crushed Oreo cookies and creamy filling. Gummy worms are added for interest. This is a great project to do with children, and also a wonderful idea for a birthday cake that is simple and will get a lot of reaction, from children, as well as adults!

### Ingredients:

- 1 pound package Oreo cookies (with regular stuffing included)
- 8 ounces cream cheese, softened
- ½ cup butter, softened (1 stick)
- 1 cup confectioner's sugar (This is the same as powdered sugar or icing sugar.)
- (2) small [3 ½-ounce] packages instant white chocolate pudding mix (I used sugar-free, but you may use regular, if you prefer. Also, you may choose a different flavor, such as vanilla or chocolate.)
- 3 cups milk
- 8 ounces whipped topping (You may use sweetened whipped cream or Cool Whip.)
- 1 package gummy worms (You may use gummy spider, or other gummy creatures.)
- a large clear bowl (You may use a new [or very clean] sand pail, with tools, or a flower pot, with plastic flowers.)

Crush 1 pound of Oreo cookies until very fine. I used a food processor to do this; however, you may put them in a Ziplock bag and crush them with a rolling pin, if you like. Place 1/3 of the crushed Oreo cookies in the bottom of the large, clear bowl. Set aside. In a medium mixing bowl, beat 8 ounces of softened cream cheese, ½ cup softened butter, and 1 cup confectioner's sugar until smooth. Set aside. In a large mixing bowl, beat 2 small packages of white chocolate pudding mix with 3 cups milk for 2 minutes. Let sit for about 5 minutes for the white chocolate pudding to firm up. Gently fold in 8 ounces of whipped topping. You may add more whipped topping, if you choose. Gently fold the cream cheese-butter-confectioner's sugar mixture into the white chocolate pudding/whipped topping mixture, until blended. Layer 1/3 of this mixture on top of the Oreo cookie crumbs in the large glass bowl. You may start adding a few gummy worms with each layer, saving a few to decorate the top. Continue to layer 1/3 of Oreo cookie crumbs and 1/3 of the pudding mixture (and gummy worms), until you have 3 layers of cookie crumbs and 3 layers of pudding mixture. Place a few colorful gummy worms on top. Refrigerate until well chilled, about 4 hours. To serve, spoon some of all layers into a dessert dish. Watch the fun as everyone discovers their gummy worms! For a more serious approach, omit the gummy worms, and serve this as Pudding Filled Oreo Cake. It is truly a delicious cake, and deserves more attention than just a novelty cake! Enjoy! Love, Betty