



Easy No Bake Cookies and Cream Oreo Ice-Box Cake

Ingredients

- 8 ounces full fat cream cheese at room temperature
- 1 1/2 cups powdered sugar sifted to remove lumps
- 4 cups (approximate) heavy whipping cream
- 72 Oreo Cookies

Directions

1. Place cream cheese in a large bowl and whip on medium speed until creamy and smooth.
2. Add the powdered sugar and continue to whip until incorporated.
3. Add the whipping cream in a steady stream while mixing on medium speed and continue mixing until the whipping cream mixes smoothly with the cream cheese mixture.
4. Mix on high speed and let the mixture whip until it thickens and reaches the hard-peaks stage.
5. Crumble 24 of the Oreo cookies and set them aside in a bowl.
6. Add 24 Oreo cookies to the bottom of a 9-inch by 13-inch pyrex or glass pan.
7. Add 1/2 the cream mixture on top of the Oreo cookies and smooth it out as best you can to create an even layer.
8. Add another 24 Oreo cookies on top of the cream layer, adding a few of the crumbled Oreo cookies in between the whole ones.
9. Add the other half of the cream mixture, smoothing it out as evenly as possible to the edges of the pan.
10. Add the rest of the crumbled Oreo cookies on top of the cream layer, spreading out the crumbled cookies over the whole cream layer (to the edges).
11. Cover (optional) with a lid or tin foil (NOT plastic wrap, as this can cause condensation) and store in the fridge for 12 to 18 hours.
12. After sufficient refrigeration, slice and serve.

Recipe from thebusybaker.ca