Dirt Pudding – Made by Tiffin Mayor Lee Wilkinson & sold for \$950.00 at auction to help the Kiwanis Club of Tiffin

- Milk. I recommend using 2% milk or whole milk.
- French Vanilla Pudding. This is the secret ingredient that makes this recipe the best. I use Jello® Instant French Vanilla Pudding & Pie Filling and it is the absolute best.
- **Oreos.** I like to regular Oreos instead of the double stuffed variety, but any variety with any amount of "stuff" work well. This recipe calls for a 15 oz. package, but you can add more if you wish! (I used 2 whole packages.
- **Butter.** Salted or unsalted butter works perfectly in this recipe. I use salted.
- **Cool Whip.** Any cool whip variety works great in this dirt pudding recipe.

Step 1: Combine the pudding & milk

The French Vanilla Pudding needs to be mixed with the milk and then put in the fridge to set. I didn't let it set completely. Do this step first so that it can set while you're mixing the rest of the pudding ingredients together and chopping the Oreos!

Step 2: Chop or Crush the Oreos

Remove Oreos from the package and chop them into 1/4" to 1/2" pieces. I used 2 whole packages of Oreos.

Step 3: Make the Pudding Layer

Begin the pudding layer by creaming together the butter and cream cheese. The key to this step is to make sure the butter and cream cheese are softened and at room temperature so they're easy to combine! Next, beat in the powdered sugar until the mixture is smooth. Then, beat in the chilled and thickened pudding mixture until the mixture is smooth and there are no lumps. Finally, fold in the cool whip. This is the only ingredient in the pudding mixture that doesn't get beaten. Simply fold it into the pudding mixture with a spatula until it's fully incorporated and the pudding is homogenous (uniform throughout).

Step 4: Layer the Pudding & Oreos to make the Dirt Cake

Now that you have made the pudding and prepared the "dirt" (Oreos) it's time to layer them together to make this Oreo Dirt Cake! Just be sure to end with a layer of Oreos!

Step 6: Add gummy worms

For a fun addition, add some gummy worms to the top of the dirt cake once you have finished layering.

