



## MINI OREO ICEBOX CAKES

Mini Oreo Icebox Cakes are a simple, no-bake dessert, perfect for hot days when you don't want to turn on the oven. OREO cookies, flavored whipped cream, and fresh berries are all you need to make this quick and easy dessert!

*prep time* **15 MINS** *total time* **15 MINS**

Servings: 12 1/2-cup servings

## INGREDIENTS

- 18-24 OREO cookies
- 6 oz cream cheese at room temperature. (Do not use low-fat)
- 2 oz powdered sugar (1/2 cup)
- 2 cups heavy cream
- 1/2 cup International Delight OREO creamer
- 1 tsp **vanilla extract**
- 3 cups fresh berries coarsely chopped

## INSTRUCTIONS

1. Twist apart the OREO cookies. Scrape out the frosting and discard it (or eat it!).
2. Combine the cream cheese and powdered sugar in the bowl of a large stand mixer fitted with a whisk attachment. Mix them together until the mixture is smooth and creamy, without any lumps.
3. Stop the mixer and add the heavy cream, International Delight OREO creamer, and vanilla extract. Whip on medium to medium-high speed until the cream is dense and thick and holds firm peaks when you remove the whisk. Transfer the whipped cream to a piping bag fitted with a large star tip.
4. Pipe a dollop of cream on the bottom of 12 ½-cup glasses or jars. Place an OREO cookie on top of the cream, and press down gently to embed it in the cream. Depending on the size of your glasses, you may need to break apart a second cookie to fill in any blank spaces around the edges—just try to fill in all the space with a single layer of cookies.
5. Pipe a swirl of whipped cream on top of the cookie layer, then press chopped fresh berries into the whipped cream. Add a second layer of cookies on top of the berries, and repeat this process until you've reached the top of the cup. Finish with a final swirl of whipped cream on top.
6. Add any additional garnishes you'd like—I used chocolate curls, fresh berries, and mini OREO cookies. Refrigerate the icebox cakes for at least 4-6 hours to soften the cookies, then serve and enjoy!

## NUTRITION

CALORIES: 322kcal | CARBOHYDRATES: 25g | PROTEIN: 2g | FAT: 24g | SATURATED FAT: 13g |  
CHOLESTEROL: 69mg | SODIUM: 151mg | POTASSIUM: 128mg | FIBER: 1g | SUGAR: 16g |  
VITAMIN A: 15.8% | VITAMIN C: 1.5% | CALCIUM: 4.8% | IRON: 9.4%