

Oreo Chocolate Cream Pie (The Salted Sweets)

Oreo Pie Crust:

24 Oreos, crushed
5 T. butter, melted

Chocolate Pudding Filling:

2 5.25 oz. boxes cook and serve chocolate pudding
2½ c. heavy whipping cream
2½ c. whole milk
2 T. cocoa powder
¼ t. salt

Whipping Cream:

2 c. heavy whipping cream
¼ c. powdered sugar
1 t. vanilla

Topping:

Chocolate shavings or curls

Oreo Crust:

1. Preheat oven to 350°.
2. In a food processor process Oreos and butter until it becomes a fine grainy texture. You can also crush Oreos in a ziplock bag and then add butter and mix in a bowl.
3. Press into pie plate and bake for 8 minutes. Set aside and allow to cool completely.

Chocolate Filling:

1. Empty both boxes of pudding mix into a large heavy saucepan. Stir in cream, milk, cocoa, and salt. Cook over medium heat, stirring constantly until mixture thickens and comes to a full boil. It will thicken more as it sets.
2. Remove from heat. Pour into Oreo crust. Place plastic wrap directly on top of the pudding so that a film is not created on the top. Refrigerate for at least 3 hours to set.

Whipping Cream:

1. Whip heavy cream, powdered sugar and vanilla extract until stiff peaks form.
2. Spread whipping cream over the top of the pie and sprinkle chocolate shavings or curls on top.

NOTES

This pie can be made a day in advance, but I wouldn't make it farther than that as the crust will start to soften once assembled from the pudding.