



OREO BARS

Ready to raise the bar?









5 SERVES

FASY

30 MINS

2 HOURS (TO SET IN FRIDGE)

Ingredients

- 3 packs OREO cookies
- 75g olive oil
- 200g light cream cheese
- 50g sugar
- 200ml light milk
- 150ml double cream
- 15g gelatine

Instructions

- 1. Start by finely crushing 25 cookies and mix with melted butter. Press the mixture into a small rectangular cake tin.
- 2. Dissolve the gelatine in a bowl with some of the milk over a pot of boiling water.
- 3. Next, add the remainder of the milk. Whisk the cream until it becomes whipped cream. Whisk the sugar and cream cheese together also.
- 4. Carefully add to the milk/gelatine mixture. Fold in the cream and pour the mixture over the cookie base.
- 5. Then chill in the fridge for at least two hours before serving. Decorate with chopped OREO cookies and your OREO Bars are ready for action!

Recipe provided by Oreo Australia