

Oreo Cookie Dough Pie

Recipe By *Esther Deutsch*



Cooking and Prep:  10
m

Serves:  14

Contains:  

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (9)

Main ingredients

- 2 store-bought prepared **Glicks Chocolate Pie Crusts**
- 2 (8-ounce) containers **Gefen Non-dairy Whipped Topping**
- 15 parve chocolate sandwich cookies, crushed
- 3/4 cup brown sugar
- 1 cup flour

1 cup Glicks Chocolate Chips

1/2 teaspoon salt

Garnish

Gefen Whipped Topping

sandwich cookies, halved

Start Cooking

Prepare the Oreo Cookie Dough Pie

1. In a large bowl, beat whipped topping until stiff peaks form.
2. Mix the crushed chocolate sandwich cookies, brown sugar, flour, chocolate chips, and salt until well combined. Fold into the whipped topping, mixing well. Pour into two pie crusts.
3. Freeze until ready to serve. Garnish with a dollop of whipped topping and half of a chocolate sandwich cookie.

Tip:

For an elegant plating option, press the two pie crusts into a 9- x 13-inch foil pan. Pour the mixture into the pan. Using a cookie mold, cut into round shapes or squares and serve.

Variation:

For a dairy version, you can substitute heavy cream for the non-dairy whipped topping.