

## **Homemade Oreo Bowls Filled with Dirt Cake (momalwaysfindsout.com)**

*Makes 12 bowls*

### **Oreo Cookie Bowls:**

- 2 and 1/2 cups AP flour
- 1 cup unsweetened cocoa powder
- 2 teaspoons baking soda
- 1/4 teaspoon salt
- 1 cup unsalted butter, softened
- 1 and 1/2 cup white sugar
- 1/2 cup light brown sugar
- 2 large eggs, at room temperature
- 2 teaspoons vanilla

### **Cookie Bowl Directions:**

Preheat oven to 350 degrees. Combine the flour, cocoa powder, baking soda, and salt together in a large bowl. Set aside.

Beat the butter, egg and vanilla and sugar together until combined. Add dry ingredients and mix well.

Cover and chill dough in the fridge for about 30 minutes.

Take a piece of dough a little bit larger than a golf ball size and use your fingers to evenly press the cookie dough into the Bake-A-Bowl cup. Repeat for the 5 remaining cups. Attach the top of the Bake-A-Bowl and bake cookie bowls in a 350 degree oven for 10-11 minutes until done.

Remove from oven and allow to cool before removing from Bake-A-Bowl pan. Once they have been removed, they are ready to fill with the Dirt Cake filling.

Roll any leftover dough into 2 inch balls and bake for 6-8 minutes. Crumble these cookies to use on top of your dirt cake cookie bowls.

### **Dirt Cake Filling:**

- 1 small box Vanilla pudding, prepared according to package directions
- 4 oz cream cheese, softened
- 8 oz Cool Whip, thawed
- Optional: Gummy Worms

### **Filling Directions:**

1. Prepare Vanilla pudding and set aside.
2. Use a mixer to combine cream cheese and Cool Whip. Set aside.
3. Once cookie bowls have cooled, spoon a layer of vanilla pudding into the bowl. Add a layer of the Cream Cheese/Cool Whip mixture. Sprinkle Oreo crumbs on top and stick a Gummy Worm or two in there to look like it is crawling out of the bowl.