

Oreo Fluff

Ingredients (makes 12):

- 4 cups whipping cream (1 quart carton) or two 16 oz tubs Cool Whip
- 24 oz cream cheese (3 sections of a big block – half of it) – set out to soften
- 1 cup sugar
- ½ teaspoon vanilla
- 4 ¼ cups chopped Oreo cookies (one 1-lb pkg)

Instructions:

1. Beat whipping cream on high speed (whisk attachment) until stiff peaks form. Scrape into a big bowl and set aside. (Skip this if using Cool Whip, obviously.)
2. Using the beater/scrapper attachment, beat the softened cream cheese until fluffy.
3. Add sugar and vanilla and beat until creamy.
4. Using a rubber spatula, combine the cream cheese and the whipped cream and gently mix by hand. Fold in about 3 ½ cups of the Oreos and gently mix by hand (save the rest to sprinkle on top)
5. Crush up the remaining Oreos into smaller pieces and sprinkle on top.
6. Cover. It freezes well, if needed.

16 oz Cool Whip = 6.25 cups whipped cream

4 cups whipping cream = 8 cups whipped cream