

# Oreo



## Oreo Muffins

Great served warm from the oven.

PREPARATION: **15mins** COOKING: **20mins** SERVES: **12**

### Ingredients:

- 1½ cups self-raising flour
- ¼ cup caster sugar
- 1/3 cup margarine
- 1 cup milk
- 1 egg
- 150g Oreo original cookies, roughly crushed

### Method:

1. **COMBINE** the flour and sugar rub in the margarine to assemble coarse crumbs.
2. **BLEND** the milk and egg separately; stir in the flour mixture and Oreo crumbs until just combined. Spoon the batter into 12 x ½ cup greased muffin pans.
3. **BAKE** at 200C for 15-20 minutes. Remove from pan and cool on a wire rack.



## Oreo Cheesecake

A deliciously flavoursome cheesecake.

PREPARATION: **15mins** COOKING: **0mins** SERVES: **10**

### Ingredients:

#### Base

- 1 cup crushed OREO\* Original Cookies
- 50g butter, melted

#### Filling

- 500g block PHILADELPHIA\* Cream Cheese, softened  $\frac{3}{4}$  cup caster sugar
- 3 teaspoons gelatine, dissolved in  $\frac{1}{4}$  cup boiling water
- 2 tablespoons lemon juice
- 1 cup cream lightly whipped
- 100g OREO\* Chocolate Creme Cookies, crushed
- 50g OREO\* Chocolate Creme Cookies, extra, roughly chopped

### Method:

1. **COMBINE** the crumbs and butter and press into a lined 20cm springform pan. Chill
2. **BEAT** the Philly\* and sugar with an electric mixer until smooth. Fold in the gelatine mixture, lemon juice, cream and Oreo\* Chocolate Creme Cookie crumbs.
3. **POUR** the filling into the prepared crust, refrigerate for 30 minutes. Sprinkle with extra OREOs\* and refrigerate for another for 2 hours or until set.

### Handy Hint:

The best way to soften Philadelphia\* block is to allow it to stand for 1 hour at room temperature or remove Philly\* from foil, cut into chunks and microwave on high for 30 seconds per 250g.



## Giant Oreo Cake

This scrumptious chocolate cake has a cloud-like cream filling.

PREPARATION: **30mins** COOKING: **25mins** SERVES: **8**

### Ingredients:

- 150g Oreo original cookies, crushed
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  cup self raising flour
- $\frac{1}{2}$  teaspoon salt
- 3 eggs, separated
- 100g ( $\frac{1}{2}$  cup) dark chocolate, melted
- $\frac{1}{2}$  cup water
- 1 teaspoon vanilla extract
- 2 cups cream, whipped
- 2 tablespoons icing sugar
- drinking chocolate, to serve

### Method:

1. **MIX** the crushed Oreo Cookies, sugar, flour, and salt; set aside. Beat the egg yolks with an electric mixer on high until light and fluffy. Combine the melted chocolate, water and vanilla. Fold in flour and chocolate mixes into the beaten yolks.
2. **BEAT** the egg whites until stiff, gently fold into batter. Spoon the batter into 2 x 20cm greased and lined cake tins and bake at 180C for 25 minutes or until a skewer inserted in the centre comes out clean.
3. **COMBINE** the whipped cream and icing sugar. Spread the cream over one layer, top with the second cake and spread cream over top. Sprinkle with drinking chocolate to serve.



## Oreo Coneheads

Make ice-cream fun with Oreo's and your favourite lollies!!

PREPARATION: **15mins** COOKING: **20mins** SERVES: **8**

### Ingredients:

- 8 scoops flavoured icecream
- 8 waffle cones
- 24 OREO\* original cookies
- Lollies to decorate

### Method:

1. **SCOOP** the ice cream into balls using a medium ice cream scoop. Place on a lined baking tray. Top each with waffle cone to form a hat. Freeze until firm.
2. **PLACE** 3 cookies in a circle on each serving plate; centre the frozen ice cream scoops over cookies. Decorate faces using lollies and nuts.
3. **SERVE** at children's parties.

