



## A Sweet Shower Treat for Jenny's New Addition!

♡ Popular

READY IN



80 min.

SERVINGS



24

CALORIES



286 kcal

DESSERT

### Ingredients

- ☐ 0.8 cup heavy cream
- ☐ 15.5 ounce oreo cookies ( 39 cookies)
- ☐ 48 oreos mini divided
- ☐ 0.3 cup powdered sugar
- ☐ 6 tablespoons butter unsalted melted
- ☐ 3 cups whipped cream

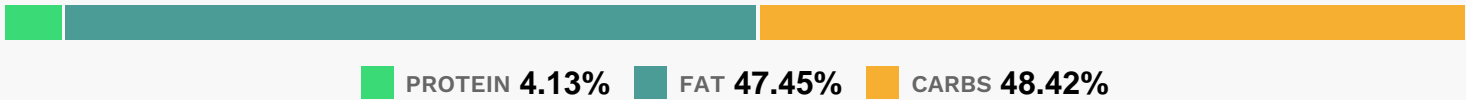
### Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ whisk
- ☐ hand mixer
- ☐ ziploc bags
- ☐ rolling pin
- ☐ butter knife
- ☐ mini muffin tray

## Directions

- ☐ Spray a 24-well mini muffin pan with baking spray.Grind the Oreos (not the minis) finely, either in a food processor or by sealing them in a large plastic bag and rolling over them with a rolling pin. The smaller the crumbs the better the cookie crust will hold together.
- ☐ Transfer the ground Oreos to a large bowl and mix in the butter until it's well combined.Lightly fill each mini muffin well with the crust and press the crust into the bottom and the sides with your fingers.
- ☐ Transfer the pan to the freezer to chill and solidify for 30 minutes.Set out your ice cream at room temperature for 5 to 10 minutes until it's soft enough to spoon out. Working quickly, fill each pie crust about half full with ice cream, tuck in a mini Oreo and add more ice cream. Return the tray to the freezer.In a medium bowl, whip the cream and powdered sugar together with a wire whisk or electric mixer until stiff peaks form. Bring the pies out of the freezer, top each one with whipped cream and a mini Oreo for garnish Freeze the pies for at least an hour before removing them from the tray and serving. NOTE: You may need to run a butter knife along the edges to coax out the pies.

## Nutrition Facts



## Properties

Glycemic Index:2.54, Glycemic Load:2.3, Inflammation Score:-3, Nutrition Score:6.143913027385%

## Nutrients (% of daily need)

Calories: 285.71kcal (14.29%), Fat: 15.42g (23.72%), Saturated Fat: 7.02g (43.87%), Carbohydrates: 35.39g (11.8%), Net Carbohydrates: 34.05g (12.38%), Sugar: 22.16g (24.62%), Cholesterol: 23.19mg (7.73%), Sodium: 179.78mg (7.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.02g (6.05%), Iron: 5.14mg (28.57%), Manganese: 0.29mg (14.42%), Vitamin K: 12.13µg (11.55%), Vitamin B2: 0.16mg (9.16%), Vitamin E: 1.24mg (8.29%), Copper: 0.15mg (7.33%), Folate: 27.04µg (6.76%), Phosphorus: 61.83mg (6.18%), Vitamin B1: 0.09mg (6.12%), Magnesium: 22.79mg (5.7%), Vitamin B3: 1.13mg (5.63%), Fiber: 1.34g (5.37%), Vitamin A: 267.11IU (5.34%), Potassium: 139.77mg (3.99%), Selenium: 2.76µg (3.95%), Calcium: 35.77mg (3.58%), Zinc: 0.45mg (2.99%), Vitamin B5: 0.25mg (2.46%), Vitamin B12: 0.08µg (1.37%), Vitamin D: 0.2µg (1.36%), Vitamin B6: 0.02mg (1.02%)