

Oreo CRACK PUDDING

<i>1 family pack Oreos</i>	<i>1 cup whole milk</i>
<i>10 table spoons melted butter</i>	<i>8 oz cream cheese softened</i>
<i>½ cup brown sugar</i>	<i>14 oz can sweetened condensed milk</i>
<i>2 - 3.9 oz instant chocolate pudding</i>	<i>1 pint heavy whipping cream</i>
<i>1.5 cup chocolate milk</i>	

Prepare Oreo crumble: Crush Oreos inside bag with a heavy ice cream scoop. In a bowl, add brown sugar and melted butter. Mix to combine. Pour Oreo mixture on to cookie sheet and spread, breaking up big clumps. Refrigerate. While Oreo crumble refrigerates: In a medium bowl, whisk together pudding and milk for 1 min. Set aside to thicken. In another medium bowl, whisk the heavy whipping cream until it starts to thicken, about 1 min. Add cream cheese and beat with mixer until smooth. Scrape down sides of bowl and add sweetened condensed milk. Beat until smooth while scraping down sides. Stir pudding into cream cheese mixture. Pour into serving dish. Remove Oreo crumble from refrigerator. Break up Oreo crumble into small chunks and sprinkle over top pudding mixture. Refrigerate overnight, or at a minimum one hour, and serve.

Natalie Lester Wilson

Mama's Macaroni Casserole

- 1 8 oz. package of elbow macaroni
- 1 can cream of onion soup (undiluted)
- 16 oz. shredded cheddar cheese
- 1 cup mayonnaise
- ¼ cup butter (melted)
- 1 cup Ritz cracker crumbs

1. Cook and drain noodles.
2. Mix noodles and all other ingredients except crackers and butter.
3. Spray casserole dish and pour mixture in.
4. Sprinkle crumbs and drizzle butter on top of mixture.
5. Bake at 350 degrees F for 30-40 minutes.