

Shamrock Lasagna Dessert

Prep Time: 15 minutes

Cook Time: 10 minutes

Chill Time: 4–6 hours (or overnight)

Servings: 12

This festive Shamrock Lasagna Dessert is made with Oreos, cream cheese, cheesecake pudding, and mint extract. Creamy, minty, and perfectly green for St. Patrick's Day!

Ingredients

- 36 Oreos, finely crushed
- 1 stick unsalted butter, melted
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 2 (8 oz) tubs frozen whipped topping, thawed and divided
- 3 (3.4 oz) boxes cheesecake instant pudding mix
- 3 cups cold milk
- 1 teaspoon mint extract
- Green gel food coloring
- Garnish (optional):
 - Oreo crumbs
 - Whipped topping
 - Maraschino cherries
 - Green sprinkles

Instructions

- 1 Preheat oven to 375°F.

- 2 Mix crushed Oreos and melted butter in a large bowl until mixture resembles wet sand.
- 3 Press mixture firmly into a 9x13 baking dish to form an even crust.
- 4 Bake crust for 8–10 minutes. Remove and cool to room temperature.
- 5 Beat cream cheese, powdered sugar, and 1 tub whipped topping until smooth. Spread evenly over cooled crust.
- 6 In a separate bowl, whisk pudding mixes and cold milk until thickened.
- 7 Fold in remaining whipped topping until smooth.
- 8 Add mint extract and green gel food coloring. Mix until desired shade is reached.
- 9 Spread pudding layer over cream cheese layer and smooth evenly.
- 10 Refrigerate 4–6 hours or overnight.
- 11 Garnish with Oreo crumbs, whipped topping, cherries, and green sprinkles before serving.