

# The Grey Stuff



## Ingredients

### Shortbread Cookies:

1 cup butter, room temp  
½ cup + 2 Tbsp sugar, divided  
1 tsp vanilla  
2 cups flour

### Mousse:

12 Oreo cookies  
1 (3.4oz) box instant pudding mix  
1 ½ cups whole milk  
1 (8oz) tub of cool whip

## Utensils

Blender or Food Processor  
Measuring cups and spoons  
Stand or Hand Mixer  
Parchment lined Baking Sheet  
Rolling Pin  
Circle Cookie/Biscuit Cutter  
Mixing Bowls  
Whisk  
Spatula  
2 Piping bags/Ziplock bags



# Recipe Instructions

## Step 1: Prep

In a blender or food processor, crush Oreo cookies into a fine crumble. Set aside.

In a mixing bowl, whisk together the instant pudding mix and milk. Place in refrigerator for at least 10 minutes to allow it to set.

Preheat oven to 350°

## Step 2: Shortbread

Cream together butter and sugar with a hand or stand mixer with the beater attachment until combined.

Add vanilla and flour. Mix until dough is sticking together but slightly crumbly, about 2 minutes. Form into a ball by hand.

## Step 3: Roll & Bake

Roll dough ball in 2 Tbsp sugar and use a rolling pin to roll it out to ¼" thickness. Using a cookie or biscuit cutter, cut 3" circles. Place circles on a parchment lined baking sheet and bake about 12 minutes. They will be light with slight browning on the outside.

Allow to cool completely.

## Step 4: Mousse

In a mixing bowl, combine Oreo crumble with vanilla pudding and cool whip, and stir with a spatula. Put mixture into a piping or Ziplock bag.

## Step 5: Assemble

Take a cooled shortbread cookie and pipe the mousse on top. Sprinkle with more Oreo crumbs or sprinkles to decorate.

## Step 6: Enjoy

### Enjoy!

*These can be stored in an airtight container in the refrigerator for up to 4 days.*



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## Kitchen Safety Tips:

Make sure to assemble your food processor **before** you plug it in!