

OREO CUPCAKES

40 min **TOTAL PREP** | **MAKES** 4 cupcakes

INGREDIENTS

- 12

OREO cookies
- 150g

butter
- 300g

sugar
- 150g

chocolate semi-bitter coverage
- 90g

flour
- 1tsp

topping baking powder
- 250g

whipped cream chantilly



INSTRUCTIONS

PLACE 1 cookie in each of paper-lined muffin. Melt the chocolate with the butter in a bowl. In another bowl, beat the eggs with the sugar, then add the melted chocolate and butter. Add the sifted flour and baking powder. Mix them. Pour over each one two tablespoons of the muffin preparation and bring to the oven moderate (180°) for about 20 minutes. Let cool. **REMOVE** paper liners; cut cupcakes horizontally in half. **FILL** with whipped topping. Serve cookie-sides up.

LAYERED OREO MILK SHAKE

10 min **PREP** | **MAKES** servings, about 1 cup each

No matter how you put Oreo cookies and ice cream together, you know it's going to be good. This cool, creamy, chocolaty treat is case in point.

INGREDIENTS

- 4 tsp.

chocolate syrup
- 8

OREO cookies, divided
- 1

cup milk
- 2

cups vanilla ice cream, softened



INSTRUCTIONS

SPOON 1 tsp. syrup into each of 4 glasses. Roll each glass to coat bottom and inside of glass. Finely chop 4 cookies; set aside. **QUARTER** remaining cookies; place in blender. Add milk and ice cream; blend until smooth. **POUR** into prepared glasses; top with chopped cookies. Serve immediately.



RECIPE TIPS

SIZE-WISE You'll know it's a special occasion when you get to enjoy a serving of this frosty milk shake. **SUBSTITUTE** Prepare using frozen vanilla yogurt. **HOW TO SOFTEN ICE CREAM** Measure ice cream; let stand at room temperature 10 to 15 min. or until slightly softened.



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