

Oreo Soufflé

Ingredients:

1. 66 grams of Oreos which is about 6 pieces
2. 1/2 a cup of evaporated milk
3. 2 teaspoons of pure and natural cream
4. 2 teaspoons of whipped topping mix

Directions:

1. Preheat your oven to medium heat
2. Mix all your ingredients in an electric blender until smooth
3. Pour the mixture into soufflé cups (oven-safe)
4. Bake for 5-10 minutes until top coat is cooked
5. serve warm

