

Three-Layered Oreo Fudge Recipe by Vyvacious

Recipe Link: <http://vyvacious.wordpress.com/three-layered-oreo-fudge>

[*Modified from About.com](#)

Ingredients (for the cream filling):

- 1 stick (4 oz) unsalted butter, room temperature
- 2 cups powdered sugar
- 2 tsp vanilla extract

Ingredients (for the chocolate fudge):

- 3 cups semi-sweet chocolate chips, halved
- 1 (14 oz) can sweetened condensed milk, halved
- 1/8 tsp salt, halved
- Oreo cookie crumbs from 7 cookies + 7 cookies + 12 cookies
 - (Total of 2 trays – 13 Oreos per tray)
- 1 tsp vanilla extract, halved

Equipment:

- 8x8 pan, parchment paper, rubber spatula, hand mixer
- Large microwaveable bowl, large mixer bowl
- Large knife, cutting board

Instructions:

1. Line the 8x8 pan with parchment paper. Crease the paper so that it effortlessly stays conformed to the square shape to help with uniformity of the fudge.
2. Prepare the vanilla filling layer by mixing the butter in a large bowl on medium-high speed until it's fluffy.
3. Add 1 cup of the powdered sugar and mix on low until incorporated. Add the other cup of powdered sugar and repeat.
4. Make sure to scrape down the sides of the bowl with your rubber spatula then add the vanilla and mix on high until everything is well incorporated and fluffy (about 2-3 mins). Set aside and start on your chocolate layer.
5. Place 1.5 cups of chocolate chips and half a can (7 oz) of condensed milk into your large microwaveable bowl. Microwave for one minute and then stir vigorously with your rinsed rubber spatula until fully melted and incorporated.
6. Quickly stir in Oreo cookie crumbs from 7 cookies and 1/2 tsp of vanilla extract. Pour it into the prepared pan and spread it evenly using a rubber spatula making sure to push the mixture to all the edges and corners.
7. Take your prepared vanilla filling layer and spread it evenly over the chocolate layer, again making sure to get all the edges and corners.
8. Place the pan into the fridge to set for at least 15 minutes. This part is important if you want a pretty-looking fudge when cut. Otherwise you end up with an uneven vanilla middle layer like mine in my picture :P Remove the pan and start the last layer of chocolate fudge.

9. Place the other 1.5 cups of chocolate chips and half a can (7 oz) of condensed milk into your large microwaveable bowl. Microwave for one minute and then stir vigorously with your rinsed rubber spatula until fully melted and incorporated.
10. Quickly stir in Oreo cookie crumbs from the second set of 7 cookies and 1/2 tsp of vanilla extract. Pour it onto the vanilla filling layer and carefully spread it evenly using a rubber spatula making sure to push the mixture to all the edges and corners. Try not to disturb the vanilla layer.
11. Quickly sprinkle the remaining Oreo crumbs from the 12 cookies on top on the last chocolate fudge layer. Use a piece of parchment paper to smooth out the Oreo-crumble topped fudge layer.
12. Refrigerate the fudge for 2 hours to set. Remove and place the fudge on a cutting board (use the parchment paper to lift the fudge out). Cut the fudge into small squares (1-1.5 inch) to serve. Be careful when cutting so that the three layers don't separate.

You can leave the fudge at cool room temperature but I prefer to serve it straight from the fridge. Store it in an airtight container in the fridge for up to one week. And don't forget to enjoy :)