

Butterfinger Lush

Servings: 18

Prep Time: 20min

Cook Time: 0



Ingredients

- 32 Oreo cookies
- 5 tablespoons butter, melted
- 1 (225g) package cream cheese, softened
- 1 cup confectioners' sugar
- 3/4 cup creamy peanut butter
- 1 bag mini Chomps/Butterfingers or any peanut butter chocolate
- 1 (450g) container cream, divided
- 1 (165g) box instant chocolate pudding mix
- 2 cups milk

Directions

1. In a medium bowl, stir together crushed oreo cookies and melted butter. Transfer to a 23X33cm baking dish and press firmly all along the bottom. Refrigerate.
2. Using an electric mixer, beat cream cheese. Gradually add confectioners' sugar. Beat in peanut butter. Fold in 1 cup of cream. Crush 6 mini chocolates and fold them into peanut butter mixture.
3. Spread peanut butter mixture evenly over oreo crust.
4. In a medium bowl, whisk the pudding mix and milk together. Let sit to thicken for a minute or two and then pour over peanut butter layer.
5. Spread remaining cream on top. Crush remaining Butterfingers and sprinkle on top. Refrigerate until ready to serve.