



PARTY FAVORS: Recipes to Celebrate OREO 110th Birthday





Stay Playful and Make Your Menu Irresistible with OREO

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Travel-friendly dessert concepts are a must—and OREO Cookies make them irresistible!

110 years ago, the very first OREO Cookie was introduced and revolutionized the cookie industry.

Since then, OREO has become an iconic snack brand, dunked, devoured and delighted in by millions around the world. Found in more than 100 countries, enjoyed by 9 out of 10 households, with over 40 billion cookies produced a year—enough to circle the earth five times¹—OREO is not only a beloved cookie, it's also the top branded ingredient in dessert menus.²

In honor of the OREO 110th Birthday, we've compiled this recipe book filled with fun, flavor-packed, cookie-infused concepts to elevate your dessert menu. Read on for inspired ideas to "Stay Playful" with OREO and hit the sweet spot with consumers.



INGREDIENTS

There are lots of ways to OREO. From whole chocolate wafers to cookie piece inclusions, you can add the iconic flavor of OREO Cookies to recipes that span menus and dayparts.

PIECES

Sprinkle OREO Cookie Pieces onto sundaes and parfaits or blend directly into shakes. Also try topping them on donuts or stirring them into cupcake, brownie and cake mixes to make baked goods extra special.

VARIEGATE

OREO Creme Variegate makes it easy to bring the flavor of top branded snacks to all kinds of treats. Stir into cupcakes, pies and cakes, and blend into milkshakes and top sundaes.

COOKIE WAFERS

OREO Wafers make a great base for hand-held desserts like ice cream sandwiches and s'mores. Try them in crusts for frozen pies, personal cheesecakes and other treats.

BASE CAKE

Create a delicious cheesecake base with the rich taste of OREO Cookies, layer into parfaits, and add extra dimensions to cake and brownie batters.

PIE CRUST

It's easy to make delicious desserts, from cheesecakes to pies, with crusts made from America's #1 Cookie.³

Classic Shakes & Ice Cream

Everybody knows OREO Cookies go great with milk and ice cream. For 110 years, people have delighted in dunking and dipping. These recipes take this match made in heaven to new heights.



March 6th is the official OREO 110th Birthday!

Celebrate with tasty shakes and cool ice cream creations.

**SMART
COOKIES
KNOW**

66% of Gen Zers and 72% of millennials purchase milkshakes from any type of restaurant or foodservice at least once a month.⁴

Classic Milkshake made with OREO Cookie Pieces



INGREDIENTS

10 oz. vanilla ice cream, softened
4 oz. milk
2 oz. OREO Small Cookie Pieces, divided
1 oz. whipped cream

DIRECTIONS

1. Blend ice cream, milk and 1.75 oz. OREO Cookie Pieces in blender until smooth. Pour into tall 16 oz. glass.
2. Top with whipped cream. Sprinkle with remaining cookie pieces.

Variation: Prepare using chocolate ice cream.



Vanilla Ice Cream Parfait made with OREO Cookie Pieces

INGREDIENTS

6 lb. vanilla soft-serve ice cream
1-1/4 lb. OREO Small Cookie Pieces
4-3/4 oz. multi-colored sprinkles

DIRECTIONS

1. For each serving: Layer 4 oz. ice cream, 2-1/2 Tbsp. OREO Pieces and 1-1/2 tsp. sprinkles in parfait glass. Repeat layers.
2. Freeze until ready to serve.

Patriotic Holidays: Prepare using red, white and blue sprinkles.

Substitute: Prepare using chocolate soft-serve ice cream.

Vegan Matcha Tea Shake with OREO Cookie Pieces



INGREDIENTS

3 oz. almond milk
1-1/2 tsp. matcha powder
10 oz. vegan vanilla ice cream
2 oz. Golden OREO Pieces Medium, divided
1-1/2 oz. cooked boba tapioca pearls

DIRECTIONS

1. Blend almond milk and matcha powder in blender. Add ice cream and 1-1/2 oz. Golden OREO Cookie Pieces. Blend until almost smooth.
2. Spoon boba in bottom of 16 oz. glass. Pour in ice cream mixture. Sprinkle with remaining 1/2 oz. cookie pieces.



Bubble Waffle Ice Cream Cone made with OREO Cookie Pieces

INGREDIENTS

1 oz. OREO Medium Cookie Pieces, divided
5-1/2 oz. prepared Belgian waffle mix batter
4 oz. vanilla ice cream (2 #16 scoops)
1/2 oz. whipped cream
1-1/2 tsp. chocolate sauce

DIRECTIONS

1. Stir 1/2 oz. OREO Cookie Pieces into waffle batter. Pour onto preheated waffle iron. Cook 1 to 2 min. or until golden brown. Remove waffle and roll to form a cone; cool completely.
2. Fill cone with ice cream. Garnish with whipped cream, remaining 1/2 oz. OREO Cookie Pieces and chocolate sauce.

Tip: Waffle cones can be prepared up to one day ahead of time. Store in cool dry place.



August 2nd Is National Ice Cream Sandwich Day!

These elevated ice cream sandwiches are the perfect way to create excitement for this delicious day with OREO Cookie Pieces.

Chewy Brownie Ice Cream Sandwiches made with OREO

INGREDIENTS

Ice Cream

- 40 oz. whole milk
- 20 oz. heavy cream
- 15 oz. granulated sugar
- 4 oz. dextrose powder
- 2-1/4 oz. nonfat dry milk
- 1 tsp. ice cream stabilizer
- 1 tsp. vanilla extract
- 6 oz. OREO Medium Cookie Pieces

Brownies

- 10 oz. whole eggs
- 8-1/2 oz. vegetable oil
- 1-1/2 oz. light corn syrup
- 19-1/2 oz. granulated sugar
- 8-1/2 oz. all-purpose flour
- 2-1/2 oz. unsweetened cocoa powder
- 2 oz. black cocoa powder
- 3/4 tsp. baking soda
- 1/2 tsp. salt
- 1/4 tsp. baking powder
- 3-1/2 oz. OREO Small Cookie Pieces

Ice Cream Sandwiches

- 7-1/2 oz. dipping chocolate
- 5 oz. chopped pretzels
- 5 oz. OREO Medium Cookie Pieces

DIRECTIONS

Ice Cream:

1. Combine milk and cream in heavy saucepan. Whisk in combined sugar, dextrose, dry milk and stabilizer. Cook on medium heat until mixture reaches 165°F, stirring frequently. Whisk in vanilla.

2. Blend mixture, in small batches, in blender 30 seconds. Pour into large bowl. Chill bowl over ice water bath until mixture is cold. Refrigerate overnight.

3. Place a sheet pan in freezer. Freeze cream mixture in ice cream maker according to manufacturer's directions. When firm, stir in OREO Cookie Pieces. Cover bottom of frozen sheet pan with parchment paper. Spread ice cream evenly to depth of pan. Freeze until ready to use.

Brownies:

4. Whisk eggs, oil and corn syrup in large bowl until blended. Sift dry ingredients, except cookie pieces, in separate bowl then add to egg mixture. Mix until blended. Divide mixture between 2 parchment paper-lined half sheet pans. Top evenly with cookie pieces.

5. Bake in 350°F conventional oven 20 min. Cool completely in pans on wire rack. Refrigerate for ease in cutting.

6. Trim 1 long end and 1 short end of each pan of brownies. Cut each pan into 25 (3x2-inch) rectangles. Trim 1 long end and 1 short end of ice cream slab. Cut ice cream into 25 (3x2-inch) rectangles.

For each Ice Cream Sandwich:

Melt dipping chocolate. Sandwich 1 ice cream rectangle between 2 brownies. Dip 1 long side of sandwich into chocolate to 1/2-inch depth. Allow chocolate to harden. Press chopped pretzels and OREO Medium Cookie Pieces onto the three "bare" sides of each sandwich. Freeze until ready to serve.

Bakery Favorites

What better way to celebrate the OREO 110th Birthday than with baked delights made with OREO Cookie Pieces? Feast your eyes on scrumptious treats that are sure to elevate any dessert menu.



**SMART
COOKIES
KNOW**

71% of consumers like or love pastries.⁵

Chocolate Crumb Babka made with OREO Cookie Pieces



INGREDIENTS

Dough

2-1/2 tsp. instant yeast
4-1/4 oz. whole milk, room temperature
22 oz. bread flour
8-1/2 oz. whole eggs
2-1/4 oz. granulated sugar
1/2 oz. salt
13 oz. unsalted butter, slightly softened

Filling

6 oz. unsalted butter
2 oz. light corn syrup
1 oz. heavy cream
1 oz. Dutch-processed cocoa powder
1/8 tsp. salt
10 oz. bittersweet chocolate, chopped
1 tsp. vanilla extract
6 oz. OREO Small Cookie Pieces

Glaze

20 oz. semisweet chocolate, chopped
6 oz. unsalted butter
1 oz. light corn syrup
1 tsp. vanilla extract
6 oz. OREO Medium Cookie Pieces

Recipe makes more Filling than needed. Wrap remaining Filling well and freeze up to 1 month. Thaw completely before using.

Dough can also be baked "free form" or in a 9-inch round by 3-inch high cake pan.

DIRECTIONS

Dough:

1. Sprinkle yeast over milk. Place bread flour in 5 quart bowl of mixer fitted with dough hook. Add milk mixture, eggs, sugar and salt. Mix on low speed about 4 min. or until well combined. On medium speed, gradually add butter, mixing well after each addition. Mix on medium speed 10 to 15 min. or until dough pulls away from side of bowl.

2. Spread dough evenly onto greased parchment paper-lined sheet pan. Cover pan with plastic wrap and refrigerate overnight.

Filling:

3. Make Filling the same day as you are rolling out the dough. Combine butter, corn syrup, cream, cocoa and salt in heavy saucepan. Cook on low heat until butter is melted, stirring constantly. Add chocolate; heat until melted, stirring constantly. Transfer mixture to clean bowl. Stir in vanilla. Cool to 95°F. Stir in OREO Cookie Pieces just before using.

4. To assemble, place dough on lightly floured work surface; sprinkle lightly with additional flour. Roll out to 30 x10-inch rectangle. Spread 11 oz. cooled Filling to edges of Dough. Roll up from the long edge. (If dough feels too soft, refrigerate 10 min., then continue.) Cut log in half lengthwise. Lay dough halves across each other in the shape of a plus sign. Start on one half and twist dough halves together, then tuck cut end under. Repeat on other half. Cut lengthwise across long twisted dough into two pieces. Place each in a bakeable paper liner set on a parchment paper-lined half sheet pan forming a snail shape. Tuck any loose ends under. Proof dough until doubled in volume or until a finger gently inserted leaves an impression.

5. Bake rolls in 325°F standard oven 60 to 65 min. or until internal temperature registers 195°F. Allow to cool completely on pan.

Glaze:

6. Meanwhile, heat chocolate, butter and corn syrup in heavy saucepan on low heat until chocolate is completely melted, stirring constantly. Remove from heat; stir in vanilla. Cool at room temperature to 100°F or lower.

7. Drizzle each snail with 1-3/4 oz. of the Chocolate Glaze. Immediately sprinkle each with 1-3/4 oz. of the OREO Cookie Pieces. Allow Glaze to set before slicing.



The perfect cozy treat to serve in January: National Baking Month!

Crepe Cake made with OREO Base Cake

INGREDIENTS

Granola

- 7 oz. OREO Small Cookie Pieces
- 3 oz. quick cooking oats
- 1 oz. puffed rice cereal
- 1/4 tsp. salt
- 6 oz. agave syrup

OREO Whipped Cream

- 16 oz. heavy cream
- 3 oz. OREO Crème Icing Variegate

Cake

- 18 prepared 9-inch crepes
- 13-3/4 oz. OREO Base Cake

DIRECTIONS

Granola:

1. Combine cookie pieces, oats, cereal and salt in mixing bowl.
2. Bring agave to boil on medium heat. Boil 30 seconds. Pour over cookie mixture; mix gently to coat. Spread mixture evenly on parchment paper-lined half sheet pan.
3. Bake in 350°F standard oven 10 to 15 min. or until light golden brown. Cool completely in pan on wire rack. Break into desired-size pieces.

OREO Whipped Cream:

4. Beat heavy cream in bowl of mixer fitted with wire whisk attachment on medium speed until soft peaks form. Beat in variegate. Do not over whip; cream mixture should be soft. Refrigerate until ready to use.

Cake:

5. Place 1 crepe on parchment paper-lined cake circle. Spread with 2 to 3 Tbsp. OREO Whipped Cream. Sprinkle with 3 Tbsp. OREO Base Cake. Top with another crepe. Repeat layers until all crepes have been used. Refrigerate cake 30 min. or until firm.
6. Frost top and side of cake with remaining OREO Whipped Cream. Refrigerate until ready to use. When ready to serve, sprinkle top with 2.25 oz. Granola.

Note: Granola makes more than needed for this recipe. Store leftovers at room temperature in container with tight fitting lid. Use to top fruit, muffins, pudding, etc.

Chocolate Biscotti made with OREO Cookies



INGREDIENTS

1 lb. granulated sugar
6 eggs
3 oz. black cocoa powder
2-3/4 oz. vegetable oil
1 tsp. salt
1 tsp. vanilla extract
22 oz. all-purpose flour
3 oz. OREO Base Cake
4-1/2 tsp. baking powder
1/2 tsp. baking soda
7 oz. OREO Medium Cookie Pieces

DIRECTIONS

1. Beat sugar, eggs, cocoa, oil, salt and vanilla with electric mixer fitted with whisk attachment on medium speed for 3 min.
2. Combine flour, OREO Base Cake, baking powder and soda in large bowl. Add to egg mixture. Beat on medium speed with paddle attachment until well blended. Fold in OREO Medium Cookie Pieces.
3. Heat convection oven to 325°F. Shape dough into 2 logs, each 15 inches long. Wrap in plastic and refrigerate 30 min. or until firm. Remove from plastic and place logs on parchment paper-lined sheet pan.
4. Bake 35 to 40 min. or until very firm. Cool completely on pan on wire rack. Lower oven temperature to 300°F. Trim 1 end of each log. Slice each into 28 (1/2-inch-thick) slices. Arrange slices standing upright on pan. Bake 25 min. to dry. Cool completely on pan. Store tightly wrapped at room temperature for up to one week.



Chocolatey Truffle Pops made with OREO Base Cake

DIRECTIONS

1. Combine 18-1/4 oz. OREO Base Cake and pastry cream until well blended.
2. Shape 2 Tbsp. mixture into a ball. Insert a lollipop stick into each. Freeze several hours or until firm.
3. Dip entire ball into the milk chocolate coating and allow to set completely. Then dip the top half of the ball into the white coating chocolate. Sprinkle the top of each coated ball with 1/4 tsp. of the remaining OREO Base Cake, gently pressing into coating. Freeze or serve at room temperature.

INGREDIENTS

18-3/4 oz. OREO Base Cake, divided
17 oz. prepared pastry cream
10 each lollipop sticks
5-1/2 oz. milk chocolate coating
1-1/2 oz. white chocolate coating

Substitute: Use the same amount of prepared pudding in place of the prepared pastry cream.



Pastry Bites filled with OREO Cookie Pieces

INGREDIENTS

Puff Pastry Bites

14 oz. frozen puff pastry, thawed
1 each egg
1 Tbsp. water

Chocolate Ganache

3-1/2 oz. 54% cacao chocolate, finely chopped
4-1/4 oz. heavy cream
1 tsp. granulated sugar
1 oz. butter, cut into small cubes

1 Tbsp. OREO Small Cookie Pieces
1/4 tsp. OREO Base Cake
1/8 tsp. powdered sugar

DIRECTIONS

Puff Pastry Bites:

1. Lay pastry sheet on parchment paper-lined full sheet pan. Cut two circles from pastry using a 1-1/2 inch round cutter. Using a 1-inch round cutter, cut a circle in center of half of the rounds, leaving a thin outer ring. Repeat until all pastry is used. Discard any remaining pastry.

2. Combine egg and water. Brush top of full size round with egg mixture, being careful not to let any drip down the side. Place a ring over it, lining up edges carefully. Brush top of ring with egg mixture. Place sheet in freezer for 15 min. Remove from freezer and brush again with egg mixture.

3. Bake in preheated 375°F standard oven 15 to 20 min. or until golden brown. Turn oven off and open oven door. Let pastry rest in oven 10 min. to dry out.

Chocolate Ganache:

4. Place chocolate in bowl. Heat cream and sugar in saucepan on medium heat to simmering, stirring occasionally. Pour hot mixture over chocolate. Let stand 5 min. or until chocolate is melted. Stir gently to completely blend chocolate and cream.

5. Add butter and stir until butter is completely melted. Let mixture cool to room temperature.

For each serving:

6. Fill each puff pastry bite with 1 Tbsp. OREO Cookie Pieces. Place in a preheated 350°F standard oven 1 to 2 min. or until heated through.

7. Remove from oven and top with 1/2 tsp. Chocolate Ganache. Sprinkle with 1/4 tsp. of OREO Base Cake and a dusting of powdered sugar.

Beverage Buzz

Toast the OREO 110th Birthday with buzzworthy coffee and chocolate beverages made with OREO Cookies. These recipes boost your beverage menu and satisfy customers' thirst for OREO-infused drinks.



**SMART
COOKIES
KNOW**

Almost a third of consumers (and 40% of 18-34-year-olds) say they like to try new and unique beverages offered at restaurants⁶

Latte with OREO Creme Icing Variegate



INGREDIENTS

4 oz. whole milk
3 Tbsp. OREO Creme Icing Variegate
4 oz. hot brewed espresso
1/4 cup prepared whipped cream
1 Tbsp. OREO Base Cake

DIRECTIONS

1. Mix milk and OREO Creme Icing Variegate in milk steaming pitcher. Steam to approximately 140°F.
2. Pour hot espresso into serving cup. Add steamed milk mixture. Top with whipped cream; sprinkle with OREO Base Cake.

Chef's Tip: Pair with [Chocolate Cookie Liege Waffle Layered with OREO Base Cake](#) for dipping and stirring.

[Jump to Recipe](#)



Frozen Hot Chocolate made with OREO Cookie Pieces

INGREDIENTS

2-1/4 oz. superfine sugar
1-3/4 oz. nonfat dry milk
3/4 oz. unsweetened cocoa powder
8 oz. milk
15 oz. ice cubes
4 oz. OREO Small Cookie Pieces, divided
3 oz. whipped cream

DIRECTIONS

1. Mix sugar, dry milk and cocoa in bowl.
2. Pour milk into blender container. Add combined dry ingredients and ice. Blend until very smooth. Add 3.5 oz. OREO Cookie Pieces; blend until smooth.
3. Divide mixture among three glasses. Top each with 1 oz. whipped cream. Sprinkle with remaining OREO Cookie Pieces before serving.



Drinking Chocolate with Biscotti made with OREO Cookies

INGREDIENTS

Drinking Chocolate

18 oz. whole milk
6 oz. heavy cream
5 oz. OREO Small Cookie Pieces, divided
11-1/2 oz. 70% cacao chocolate, finely chopped
1 tsp. vanilla extract
3 oz. prepared whipped cream

DIRECTIONS

1. Bring milk, cream and 4.5 oz. OREO Small Cookie Pieces just to boil in heavy saucepan on medium heat. Place chocolate in large bowl. Pour onto chocolate, and allow to sit undisturbed for one minute. Add vanilla. Use hand-held immersion blender to blend until smooth. Divide mixture among four large mugs.
2. When ready to serve, top each cup with 3/4 oz. whipped cream and 1 tsp. of the remaining OREO Small Pieces. Serve with two Biscotti.

[Jump to Chocolate Biscotti made with OREO Cookies recipe](#)





Rum Coffee Cream with OREO Base Cake

INGREDIENTS

OREO Infused Rum

16 oz. rum
4 oz. OREO Base Cake

OREO Cream Topping

12 oz. heavy cream
2 oz. OREO Base Cake
25 oz. coffee liqueur
20 oz. water
5 tsp. OREO Base Cake

Drink Assembly

25 oz. coffee liqueur
20 oz. water
5 tsp. OREO Base Cake

DIRECTIONS

OREO Infused Rum:

1. Combine ingredients; mix well. Let stand at room temperature overnight. Strain through chinois or fine mesh strainer; discard solids. Transfer rum to clean container.

OREO Cream Topping:

2. Combine cream and OREO Base Cake; mix well. Let stand 10 min. Strain through chinois into clean bowl, pushing to extract all liquid; discard solids. Refrigerate until ready to use.

3. When ready to serve, whip cream in food processor or electric mixer 2 to 3 min. Mixture will be slightly thickened and very creamy, but no peaks will form. Refrigerate until ready to use.

For each serving:

4. Combine 2 oz. OREO Infused Rum, 2.5 oz. coffee liqueur and 2 oz. water in a cocktail shaker. Shake well. Pour into a martini glass. Gently spoon 1-1/4 oz. OREO Cream Topping over mixture (about 1/4-inch thick). Sprinkle with 1/2 tsp. OREO Base Cake.

Nostalgic Treats

Take a trip down memory lane and savor every step with recipes that recapture the sweet flavor of days gone by. OREO is here now as it was then, bringing back fond memories and helping to create new ones.



**SMART
COOKIES
KNOW**

41% of consumers say when they think about the term comfort food, "something I ate growing up" comes to mind.⁷

Frozen Fudge Pops made with OREO Cookie Pieces



INGREDIENTS

7 oz. granulated sugar
1 oz. cornstarch
1-1/2 oz. unsweetened cocoa powder
1/4 tsp. salt
29 oz. milk
11 oz. heavy cream
4-3/4 oz. OREO Small Cookie Pieces
2 tsp. vanilla extract
17 each wooden sticks
20 oz. semisweet chocolate
5 oz. canola oil
6 oz. OREO Medium Cookie Pieces

DIRECTIONS

1. Mix sugar, cornstarch, cocoa and salt in saucepan. Whisk in milk and cream until well blended. Bring to boil on medium heat, whisking constantly. Remove from heat. Stir in OREO Small Cookie Pieces and vanilla until combined.
2. Pour 3 oz. mixture into each of 17 "ice cream bar" molds. Insert wooden sticks. Freeze several hours or until firm. Melt chocolate and oil in double boiler. Stir until smooth. Let cool to 85°F.
3. Dip frozen bars into chocolate mixture to fully coat each bar. Then immediately dip halfway into OREO Medium Cookie Pieces. Let stand until chocolate sets. Keep frozen until ready to serve.



Banana Split Pie made with OREO Pie Crust and OREO Cookies

INGREDIENTS

3 lb. chocolate ice cream, softened
4 each OREO Pie Crusts
2 lb. hot fudge ice cream topping, warmed, divided
8 oz. OREO Small Cookie Pieces
3 lb. bananas, divided
3 lb. strawberry ice cream, softened
12 oz. OREO Cookies, cut in half

DIRECTIONS

1. Mix 1 pint chocolate ice cream with 2 oz. OREO Cookie Pieces per pie. Spread onto bottom of each crust. Freeze 1 hour. Cover with 1/2 of the fudge topping. Freeze 1 hour or until firm.
2. Top each pie with 2 thickly sliced bananas; cover with 1 pint strawberry ice cream per pie. Stand 2 cookie halves per piece of each pie. Top with remaining fudge topping. Freeze at least 1 hour.
3. Place pie in cooler about 30 min. before serving for easier slicing.



Movie Theater Ice Cream Sandwiches made with OREO & SOUR PATCH KIDS

INGREDIENTS

62 oz. whole milk
2-1/2 oz. popped popcorn
24 oz. heavy cream
18 oz. granulated sugar
4-3/4 oz. dextrose powder
2-3/4 oz. nonfat dry milk
1 tsp. ice cream stabilizer
34 3-inch OREO Wafers
8-1/2 oz. SOUR PATCH KIDS Bitz

DIRECTIONS

1. Heat milk in large pan to 120°F. Add popcorn; remove from heat. Let stand 30 min. Strain, pressing as much milk as possible out of popcorn. Discard popcorn. Combine milk and cream in same pan. Whisk in combined sugar, dextrose, dry milk and stabilizer. Cook on medium heat until mixture reaches 165°F, stirring occasionally.
2. Blend milk mixture, in small batches, in blender 30 seconds. Pour into medium bowl. Chill bowl over ice water bath until mixture is cold. Refrigerate overnight.
3. Place half sheet pan in freezer. Freeze milk mixture in ice cream maker according to manufacturer's directions. Cover bottom of frozen sheet pan with parchment paper. Spread frozen ice cream evenly into pan. Freeze until solid or overnight. Use 2-1/2-inch round cutter to cut out 17 ice cream circles. Keep frozen until ready to assemble.

For each serving:

4. Place one ice cream circle between two OREO Wafers. Press 1/2 oz. SOUR PATCH KIDS Bitz onto edge of sandwich. Freeze until ready to serve.



Want to celebrate OREO 110th Birthday with a colorful ice cream sandwich and OREO Cookie Wafers?

[CHECK OUT OUR RECIPE FOR AN EASY-TO-EXECUTE CONCEPT.](#)



Marshmallow Campfire Bars with OREO Cookie Pieces & HONEY MAID Grahams

INGREDIENTS

7 oz. granulated sugar
7 oz. brown sugar
4 oz. room temperature butter, cubed
4 oz. OREO Creme Icing Variegate, chilled
2 eggs
1 tsp. vanilla bean paste
10 oz. all-purpose flour
2-1/2 oz. unsweetened cocoa powder
1 tsp. baking soda
1/2 tsp. salt
3-3/4 oz. HONEY MAID Grahams, coarsely crushed
5-1/4 oz. OREO Medium Cookie Pieces, divided
3-1/2 oz. mini marshmallows

DIRECTIONS

1. Cream sugars, butter and OREO Creme Icing Variegate with electric mixer fitted with paddle attachment until smooth. Add eggs, 1 at a time, mixing well after each. Beat in vanilla. Gradually add combined flour, cocoa, baking soda and salt in three additions, mixing until blended after each.
2. Spread dough evenly in parchment paper-lined half sheet pan coated with cooking spray. Sprinkle evenly with graham pieces and half the cookie pieces. Press down gently. Refrigerate 30 min.
3. Bake in 350°F standard oven 12 to 15 min. or until dough is firm to the touch. Cool in pan to room temperature. Sprinkle with remaining cookie pieces and marshmallows.
4. Bake 3 to 5 min. or until marshmallows are golden brown. Cool completely before cutting.

Note: For an even layer of dough, after spreading dough into pan, place a second piece of parchment over dough. Press down with a second sheet pan. Remove second pan and parchment. Continue as directed.

Breakfast Innovation

Who doesn't love breakfast? And who better than OREO to make breakfast business rise and shine with recipes that take menu must-haves to a new level of deliciousness? With 110 years of wowing taste buds, OREO can be counted on to jump-start breakfast sales.

SMART COOKIES KNOW

3 in 5 consumers (62%) purchase breakfast away from home at least once per month. In fact, over 40% of consumers purchase breakfast at least once per week, and this is even higher among millennials (60%).⁸

French Toast Sticks made with OREO Cookies



INGREDIENTS

Bread

- 20 oz. all-purpose flour
- 8 oz. water
- 5-1/2 oz. whole milk
- 3 oz. unsalted butter, softened
- 1-3/4 oz. granulated sugar
- 1-1/4 oz. potato flour
- 1 oz. dry milk powder
- 2-1/4 tsp. salt
- 2 tsp. instant yeast
- 4 oz. OREO Medium Cookie Pieces

First Batter

- 13 oz. water
- 7 oz. granulated sugar
- 1-3/4 oz. all-purpose flour

OREO Flour Mixture

- 5 oz. all-purpose flour
- 5 oz. OREO Base Cake

Second Batter

- 2 eggs
- 20 oz. whole milk
- 6 oz. all-purpose flour
- 5 oz. granulated sugar

DIRECTIONS

Bread:

1. Combine all ingredients, except OREO Cookie Pieces, in bowl of electric mixer fitted with dough hook. Mix on low speed until combined. Mix on medium speed 5 min. Add OREO Cookie Pieces; mix on low speed until fully incorporated.
2. Transfer dough to clean bowl; cover. Let rise in warm place 1-1/2 hours or until doubled in size.
3. Form dough roughly into loaf shape and place in 13-inch Pullman loaf pan. Cover with pan lid. Let proof 1 hour or until doubled in size.
4. Bake in 350°F standard oven 25 min. Remove lid. Bake 20 min. or until internal temperature of bread reaches 195°F. Cool in pan on wire rack 5 min. Remove from pan; cool completely on wire rack. Trim off 1 end of loaf. Cut loaf into 16 slices, each 3/4-inch thick. Cut each slice into 4 sticks.

First Batter:

5. Mix ingredients until well blended. Place in shallow pan.

OREO Flour Mixture:

6. Combine ingredients in second shallow pan.

Second Batter:

7. Mix ingredients until well blended. Place in third shallow pan.

For each serving:

8. Dip each bread stick into First Batter, coat with OREO Flour Mixture, then dip in Second Batter.
9. Cook immediately in 350°F deep fryer 1 to 1-1/2 min. or until golden brown. Drain well. Plate 6 sticks per serving.

Serving Suggestion: Sprinkle lightly with powdered sugar or serve with warm maple syrup.



Chocolate Granola Parfaits made with OREO

INGREDIENTS

Chocolate Granola

1-1/4 oz. honey
3/4 oz. light corn syrup
3/4 oz. vegetable oil
1/2 tsp. vanilla extract
4-1/2 oz. old-fashioned oats
3/4 oz. brown sugar
1/2 oz. OREO Base Cake
1/2 oz. OREO Small Cookie Pieces
1/4 tsp. salt
1/4 oz. black cocoa powder
1/4 oz. unsweetened cocoa powder
2 oz. OREO Medium Cookie Pieces

Strawberry Fruit Leather

19 oz. fresh strawberries, pureed, strained
5 oz. granulated sugar
1/2 oz. lemon juice

Honey Vanilla Yogurt

30 oz. nonfat plain Greek yogurt
4 oz. honey
1/4 tsp. vanilla extract

Fresh Strawberry Topping

19-1/4 oz. fresh strawberries, cut into
1/2-inch pieces

DIRECTIONS

Chocolate Granola:

1. Heat honey, corn syrup and oil in heavy saucepan on medium heat until well blended, stirring frequently. Remove from heat; stir in vanilla.

2. Combine oats, brown sugar, OREO Base Cake, OREO Small Cookie Pieces and salt in large bowl. Add honey mixture; stir gently until combined. Stir in cocoa powders. Spread mixture onto parchment paper-lined sheet pan.

3. Bake in 300°F convection oven 1 hour. Cool completely on pan. Toss with OREO Medium Cookie Pieces in large bowl. Store in airtight container at room temperature until ready to use.

Strawberry Fruit Leather:

4. Cook strawberry puree, sugar and lemon juice in heavy saucepan on medium heat until very thick. Pour onto half sheet-size silicone mat, spreading mixture to within 1 inch of edges. Place silicone mat inside a standard baking sheet.

5. Bake in 150°F convection oven 3 hours or until center of mixture is no longer tacky. Cool completely on pan. Cut into eleven 3/4-inch-wide strips. Store in airtight container at room temperature until ready to use.

Honey Vanilla Yogurt:

6. Mix yogurt, honey and vanilla until smooth. Refrigerate until ready to use.

For each serving:

7. Pipe or scoop 3 oz. Honey Vanilla Yogurt into 6 to 8-oz. serving glass. Top with 1 oz. Chocolate Granola and 1-3/4 oz. chopped strawberries. Garnish with 1 piece (3/4 oz.) Strawberry Fruit Leather.



Iced Cinnamon Rolls made with OREO Cookie Pieces

INGREDIENTS

Dough

28-1/2 oz. all-purpose flour
13-1/2 oz. warm whole milk (120-130°F)
3 large eggs
5-1/4 oz. granulated sugar
4 oz. unsalted butter, softened
1-3/4 oz. potato flour
1/2 oz. instant yeast
1/2 oz. salt

Filling

6 oz. unsalted butter, softened
5-3/4 oz. brown sugar
2 large eggs
1-1/4 oz. OREO Base Cake
3/4 oz. unsweetened cocoa powder
1/2 oz. cake flour
1/2 oz. honey
1 tsp. ground cinnamon
3/4 tsp. vanilla extract
1-1/2 oz. OREO Medium Cookie Pieces

Icing

9-3/4 oz. powdered sugar
2-1/2 oz. whole milk
1 tsp. vanilla extract
9-3/4 oz. OREO Medium Cookie Pieces

DIRECTIONS

Dough:

1. Combine ingredients with electric mixer fitted with paddle on low speed; stop and scrape bowl. Mix on medium speed 5 min. Transfer dough to lightly oiled bowl; turn to coat. Cover and let rise in warm place 1-1/2 hours or until doubled in size.

Filling:

2. Meanwhile, add all ingredients, except OREO Cookie Pieces, to bowl of mixer fitted with paddle. Blend on low speed until creamy, scraping bowl occasionally. Set aside until ready to use.

3. Roll out proofed dough on lightly floured surface to 24x14-inch rectangle, keeping long edge parallel with surface. Spread Filling onto dough to within 1/2 inch of the top edge. Moisten top edge with water. Sprinkle OREO Cookie Pieces over Filling. Roll up, starting at bottom edge, pressing seam to seal. Cut crosswise into 24 slices, each about 1-inch thick.

4. Arrange, cut sides up, in 3x4 pattern on each of 2 parchment paper-lined full sheet pans. Cover with towels and let rise 1 hour or until doubled in size.

5. Bake in 375°F standard oven 20 to 23 min. or until light golden brown. Cool in pans on wire racks 5 min. or until cool enough to handle.

Icing:

6. Mix all ingredients, except OREO Cookie Pieces, until smooth.

7. Dip tops of each roll halfway into Icing, allowing excess to drip off. Place on clean parchment paper-lined pans. Sprinkle with OREO Cookie Pieces. Let Icing set before serving.

Substitution: Omit Icing recipe and substitute your favorite cream cheese, fondant or donut icing.



Chocolate Cookie Liege Waffle Layered with OREO Base Cake

INGREDIENTS

6-1/2 oz. milk, heated to 100°F
1-1/2 Tbsp. granulated sugar
1/4 oz. instant yeast (1 pkg.)
3 eggs
8 oz. butter, melted
2 tsp. vanilla bean paste
12-3/4 oz. all-purpose flour
1/2 tsp. salt
5-3/4 oz. pearl sugar
5-3/4 oz. OREO Base Cake

DIRECTIONS

1. Mix milk, granulated sugar and yeast in large mixing bowl. Whisk in eggs, butter and vanilla until well blended.
2. Combine flour and salt in separate bowl. Make a well in the center. Pour in milk mixture. Mix until soft dough is formed. Cover dough with oiled plastic wrap. Let stand at room temperature to proof 30 min. or until doubled in volume. Gently fold in pearl sugar.
3. Line a full sheet pan with parchment paper; spray with cooking spray. Use #20 scoop to portion 10 dough balls evenly spaced in 2 rows, leaving several inches between each. Spread each ball to a 6x4-inch oval.
4. Sprinkle half the ovals each with 2 Tbsp. OREO Base Cake. Using the parchment, carefully lift second oval and place over Base Cake to form 5 waffle "sandwiches." Refrigerate at least 30 min. or until firm. When ready to cook, carefully remove top parchment paper. Place waffle in preheated Belgian waffle maker and cook according to manufacturer's directions.

Serving Suggestion: Serve with Latte with OREO Creme Icing Variegate.

[Jump to Recipe](#)

Takeout & To-go

Travel-friendly dessert concepts are a must—and OREO Cookies make them irresistible! With a 110-year legacy of always cooking up something fresh and new, the iconic OREO Cookie helps operators stay playful and innovative, with inspired menu ideas for on premises and off.



SMART COOKIES KNOW

When it comes to takeout, consumers report that, on average, it takes about 15 minutes to reach their destination and they're waiting until they reach their destination to eat.⁹

Takeout or To-go

Dessert Pizza made with OREO Cookie Pieces



INGREDIENTS

9 oz. prepared pizza dough, room temperature
2-1/2 oz. cocoa hazelnut spread
2 oz. OREO Medium Cookie Pieces
1/2 oz. mini semisweet chocolate chips (1,000 count)
1/2 oz. vanilla fondant icing

DIRECTIONS

1. Roll out dough on lightly floured surface to 10-inch circle. Place on parchment paper-lined half sheet pan. Spread hazelnut spread on dough to within 1 inch of edge. Sprinkle with OREO Cookie Pieces and chocolate chips.

2. Bake in 500°F standard oven 10 to 15 min. or until edge is golden brown. Remove from oven and drizzle with icing. Cut into 4 pieces.

Substitution: Prepare using Golden OREO Cookie Pieces.

Edible Cookie Dough made with OREO Cookie Pieces



INGREDIENTS

5 oz. granulated sugar
2 oz. unsalted butter, softened
2 oz. light corn syrup
1 tsp. vanilla extract
1-1/2 tsp. powdered lecithin
2 oz. vegetable oil
3 large pasteurized eggs
6 oz. heat-treated all-purpose flour
3-1/2 oz. OREO Small Cookie Pieces
5 tsp. Dutch-processed cocoa powder
5 tsp. black unsweetened cocoa powder
1/4 tsp. salt
2-1/2 oz. OREO Medium Cookie Pieces

DIRECTIONS

1. Cream sugar, butter, corn syrup and vanilla with electric mixer fitted with paddle attachment until well blended. Dissolve lecithin in oil; stir into butter mixture. Add eggs; mix well.

2. Place flour, OREO Small Cookie Pieces, cocoa powder and salt in blender container. Process until very fine. Stir into butter mixture. Gently fold in OREO Medium Cookie Pieces.

3. Transfer dough to storage container. Cover and refrigerate at least 2 hours or until firm.

Takeout or To-go



April 7th is National
Caramel Popcorn Day!

Make sure this is on your to-go
menu, this and every day.



Chocolate Caramel Corn made with OREO Cookie Pieces

INGREDIENTS

7 oz. OREO Small Cookie Pieces
3 oz. popped popcorn
7 oz. brown sugar
5-3/4 oz. light corn syrup
4 oz. butter
1/2 tsp. salt
1 tsp. vanilla bean paste
1/2 tsp. baking soda
1/2 tsp. ground red pepper (cayenne)

DIRECTIONS

1. Coat a roasting pan with cooking spray. Add cookie pieces and popped popcorn. Keep warm in 250°F standard oven.
2. Meanwhile, combine sugar, corn syrup, butter and salt in heavy saucepan. Cook on medium heat until butter is melted, stirring until blended. Bring mixture to boil. Boil 5 min. without stirring. Remove from heat. Stir in remaining ingredients. Remove popcorn mixture from oven and drizzle with hot sugar mixture. Stir to combine.
3. Bake coated popcorn 40 min., stirring every 10 min. Remove from oven; spread onto parchment paper. Cool completely. Break into bite-size pieces to serve. Store in airtight container at room temperature.

Chef's Tip: Prepackage for a quick, branded grab-and-go treat.

Takeout or To-go



Cannoli Chips and Dip made with OREO

INGREDIENTS

Cannoli Chips

3 oz. egg yolks (about 2)
8-1/2 oz. all-purpose flour
1-1/2 oz. unsalted butter, softened
1-1/4 oz. granulated sugar
1 oz. OREO Base Cake
1/4 tsp. salt
2-1/2 oz. sweet marsala wine, divided

Cannoli Dip

12 oz. cream cheese, room temperature
23 oz. whole milk ricotta cheese
3 oz. powdered sugar
1 tsp. vanilla extract
2 oz. OREO Small Cookie Pieces

DIRECTIONS

Cannoli Chips:

1. Combine all ingredients except wine in bowl of electric mixer fitted with paddle attachment. Mix on low speed until mixture resembles fine crumbs. Add 1 oz. wine; mix well. Add remaining wine; mix until well blended. Form dough into 1/2-inch-thick disc. Wrap tightly in plastic and refrigerate 2 hours.

2. Divide dough in half. Roll out each piece to 1/8-inch thickness, dusting with flour as needed. Trim edges; cut into 2-inch squares. Fry in 350°F deep fryer 1-1/2 min. flipping after 1 min. Drain well. Repeat with remaining dough.

Cannoli Dip:

3. Process cream cheese in food processor until very smooth. Scrape down side of bowl. Add ricotta, powdered sugar and vanilla. Process until mixture is light and creamy, scraping side of bowl as needed. Transfer mixture to mixing bowl. Refrigerate until ready to use. When ready to serve, gently fold in OREO Small Cookie Pieces by hand.

For each serving:

4. Serve 1/4 cup (2 oz.) Cannoli Dip in small bowl with 6 Cannoli Chips.

Tip: Roll out dough using pasta machine set on #5 or 1/8-inch thickness.

Ingredients

MONDELÉZ CASE CODE	DESCRIPTION	BOXES PER CASE	PACKS PER BOX	UNITS	NET WT	GROSS WT	KOSHER CERTIFIED
GTIN							
193200294000	OREO Base Cake Grind 1/35 lb	-	35 lb	1	35	36.6	Yes
10019320029407							
193200001000	OREO Small Pieces 24/1 lb	24	1 lb	24	24	26.3	Yes
00019320000102							
193200020900	OREO Small Pieces 12/1 lb	12	1 lb	12	12	13.772	Yes
10019320002097							
193200293900	OREO Small Pieces 1/25 lb	-	25 lb	1	25	26.9	Yes
10019320029391							
193200007300	OREO Medium Cookie Pieces 4/2.5 lb	4	2.5 lb	4	10	11.33	Yes
10019320000734							
193200294600	OREO Medium Pieces 1/25 lb	-	25 lb	1	25	26.7	Yes
10019320029469							
193200296200	OREO Medium Pieces 12/1 lb	12	1 lb	12	12	13.02	Yes
10019320029629							
193200293600	OREO Large Pieces 1/25 lb	-	25 lb	1	25	26.7	Yes
10019320029360							
193200093500	OREO 24/5 oz	-	24 sleeves	~336	7.94	8.6	Yes
10019320009355							
193200297100	OREO Base Cake Wafer 3" Diameter	-	-	~670	23.1	24.84	Yes
10019320029711							
193200012100	OREO Creme Variegate Pouches 6/2 lb*	6	2 lb	6	12	12.84	Yes
10019320001212							
440000483400	OREO Pie Crust 12/6 oz	-	-	12	4.5	5.7	No
10044000048348							

*These products are made to order. Items may have minimum order quantities and longer lead times.

Get your OREO 110th Birthday celebration started

Visit our toolkit to download OREO 110th Birthday logos and creative assets, exclusive content, advertising materials, and our complete foodie holiday calendar for more ways to amp up the fun with OREO Cookie Pieces all year long.

[ACCESS THE TOOLKIT HERE](#)

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SOURCES

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