

Could there be a more perfect dessert to cap off a discussion of “Lab Girl” than dirt cake? We think not. Layer it in clear glass beakers for that special scientific effect.



Dirt Cake

Makes 6 servings

2 cups homemade vanilla pudding
(see recipe)

½ of a 15 ½-ounce package Oreo
cookies

1 clean new plastic flower pot, about
6 inches in diameter, or 6 individual
8-ounce serving cups

4 ounces (½ of an 8-ounce package)
cream cheese, room temperature

¼ cup (½ stick) butter, room
temperature

½ cup powdered sugar

½ teaspoon vanilla extract

1 cup plus 2 tablespoons whipping
cream, whipped and sweetened with
2 tablespoons powdered sugar and 1
teaspoon vanilla extract OR ½
teaspoon almond extract

Silk flowers, gummy worms and/or
sprigs of fresh mint and clean new
gardening tools (optional)

First make vanilla pudding, allowing it several hours to chill.

When ready to assemble dirt cake(s), crush cookies until they resemble potting soil (or pulverize in food processor).

In a large bowl, beat cream cheese, butter, sugar and vanilla until light and fluffy. Fold pudding into mixture, blending well. Gently fold in whipped cream a few large spoonfuls at a time until thoroughly blended.

Place half of the crumbs in bottom of a clean flower pot (or divide among the 6 cups).

Add filling to pot (or cups); top with reserved crumbs. Cover and refrigerate until chilled. (See note.)

If desired, insert mint sprigs or silk flowers, and/or decorate with gummy worms. Display with gardening tools if desired.

Notes: If using clear serving cups, you may wish to create more layers of “dirt” and filling, as in the picture.

Recipe can be doubled to serve 12. Double the pudding recipe, too.