Mint Oreo Parfaits  (Serves 4)

**Ingredients**
- 8-10 Oreo Cookies, crushed into crumbs
- 1 cup heavy cream
- 8 ounces softened cream cheese
- 1 cup powdered sugar
- ½ teaspoon peppermint extract
- ½ teaspoon vanilla extract
- 2-4 drops green food coloring
- 1 cup mini chocolate chips
- ½ cup chopped Andes Mints

**FOR GARNISH:**
Sweetened whipped cream, fresh mint, Andes Mints and Oreo Cookies ~ optional

**Instructions**
- Whip heavy cream until stiff peaks form and set in the refrigerator.
- Add softened cream cheese to the mixer bowl and beat for 1 minute.
- Add powdered sugar and beat until combined.
- Next, add peppermint and vanilla extract plus green food coloring.
- Mix until cream cheese mixture is green with no white streaks, scraping the sides of the bowl as needed.
- Fold in chilled whipped cream, mini chocolate chips and chopped Andes Mints.
- Alternate layers of cookie crumbs and cheesecake mixture into desired glasses.
- Garnish with sweetened whipped cream, Andes Mints, Oreos and fresh mint if desired.
- Refrigerate 2 hours before serving.

Enjoy!