



## Chocolate Lasagna

1 package regular chocolate stuffed cookies (Not Double Stuff) - about 36 cookies

6 tablespoons butter, melted

1-8oz package cream cheese, softened

¼ cup granulated sugar

2 tablespoons cold milk

1-12 oz. tub of whipped topping, divided

2-3.9 ounce packages chocolate instant pudding

3 ¼ cups cold milk

1 ½ cups of mini chocolate chips

Crush the 36 chocolate stuffed cookies. I use a food processor, but you could place them in a large zip storage bag and crush them with a rolling pin. Cookies should be fine crumbs.

Transfer the cookie crumbs to a large bowl. Stir in 6 tablespoons melted butter and use a fork to incorporate the butter into the cookie crumbs. Then distribute the mixture into a 9 x 13 inch baking dish. Press the crumbs into the bottom of the pan. Place the pan in the refrigerator while you work on the additional layers.

Mix the cream cheese with a mixer until light and fluffy. Add in 2 tablespoons of milk and sugar, then mix well. Stir in 1¼ cups of whipped topping. Spread the mixture over the crust.

In a bowl, combine chocolate instant pudding with 3¼ cups cold milk. Whisk for several minutes until the pudding starts to thicken. Using a spatula, spread the mixture over the previous cream cheese layer. Allow dessert to rest for about 5 minutes so that the pudding can firm up further.

Spread the remaining whipped topping over the top. Sprinkle with mini chocolate chips evenly over the top. Place in the freezer for 1 hour or the refrigerator for 4 hours before serving.

**Recipe courtesy of Lori Bayne, Customer Master Product Owner. Have a recipe you'd like to share? Send it to Ryan at [rthompson@maccnet.com](mailto:rthompson@maccnet.com).**