

# Chocolate Lasagna

54 chocolate sandwich cookies, divided

1/2 cup butter, melted

1 (8 oz.) block cream cheese, room temperature

1/4 cup Dixie Crystals Extra Fine Granulated Sugar

1 (12 oz.) tub dairy-free whipped topping

2 (3.9 oz.) boxes instant chocolate pudding

3 1/4 cups cold milk

For garnish Chocolate Ganache or Sauce

In a food processor, finely crush 50 of the sandwich cookies. Pulse in melted butter, until combined. Press mixture evenly into bottom of a 9x13-inch pan. Set aside.

In bowl of a stand mixer fitted with the paddle attachment, mix cream cheese and granulated sugar until smooth. Fold in 1 1/2 cups of whipped topping until evenly combined.

Spread cream cheese mix on top of cookie crust. Set aside.

In a separate bowl, combine dry pudding mix and milk on low speed for 30 seconds. Turn speed up to medium-high and mix for 2 minutes, or until pudding has thickened.

Spread pudding on top of cream cheese mixture.

Spread remaining whipped topping on top of pudding.

Coarsely crush remaining cookies and sprinkle on top.

Cover tightly with cling wrap and refrigerate for at least 4 hours or overnight.

Serve chilled with chocolate sauce, if desired.

# **Chocolate Lasagna**

## **Chocolate Ganache or Sauce**

1/2 cup heavy cream

4 tablespoons Dixie Crystals Extra Fine Granulated Sugar

6 ounce best quality chocolate (60-70% cocoa)

1 Tbsp unsalted butter

Chop chocolate into small pieces and place in a bowl, set aside.

In a saucepan bring heavy cream and sugar to a boil. Pour boiling cream onto the chopped chocolate. Add butter.

Whisk until smooth and the chocolate is melted.

The chocolate sauce or ganache can be reheated in a microwave oven at a later time. For a thinner consistency add more boiling cream or milk.