

Chocolate Lasagna (Food.com)

36 Oreo cookies
6 T. butter, melted
8 oz. cream cheese, softened
¼ c. sugar
2 T. cold milk
12 oz. Cool Whip, divided
1 large pkg. chocolate instant pudding
¾ c. cold milk
½ c. mini chocolate chips

1. Begin by crushing 36 Oreo cookies. You can crush them in a food processor, blender, or by putting them in a large ziploc bag and crush them with a rolling pin. When the Oreos have turned into fine crumbs, you are done.
2. Transfer the Oreo crumbs to a large bowl. Stir in 6 T. melted butter and use a fork to incorporate the butter into the cookie crumbs. When the butter is distributed, transfer the mixture to a 9x13 baking dish. Press the crumbs into the bottom of the pan. Place the pan in the refrigerator while you work on the additional layers.
3. Mix the cream cheese with a mixer until light and fluffy. Add in 2 T. of milk and the sugar; mix well. Stir in ¼ cups of Cool Whip. Spread this mixture over the crust.
4. In a bowl, combine chocolate instant pudding with ¾ cups of cold milk. Whisk for several minutes until the pudding starts to thicken. Use a spatula to spread the mixture over the previous cream cheese layer. Allow the dessert to rest for about 5 minutes so that the pudding can firm up further.
5. Spread the remaining Cool Whip over the top. Sprinkle mini chocolate chips evenly over the top. Place in the freezer for 1 hour or the refrigerator for 4 hours before serving.