



Chocolate-Peppermint Striped Delight

Servings: 0

Chocolate and peppermint come together for a creamy layered dessert that's guaranteed to have Santa hurrying down the chimney.

Ingredients

45 NILLA Wafers, finely crushed (about 1-1/2 cups)
1/4 cup butter, melted
1/2 cup sugar, divided
1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
3 cups plus 2 Tbsp. cold milk, divided
1/4 cup finely crushed candy canes
1 tub (12 oz.) COOL WHIP Whipped Topping, thawed, divided
2 pkg. (3.9 oz. each) JELL-O Chocolate Instant Pudding
1/4 cup coarsely crushed candy canes

Directions

MIX wafer crumbs, butter and 2 Tbsp. sugar; press onto bottom of 13x9-inch dish. Refrigerate until ready to use.

BEAT cream cheese, remaining sugar and 2 Tbsp. milk in medium bowl until blended. Stir in finely crushed candy canes. Add 1-1/4 cups COOL WHIP; mix well. Spread over crust.

BEAT pudding mixes and remaining milk with whisk 2 min.; pour over cream cheese layer. Let stand 5 min. or until thickened. Cover with remaining COOL WHIP.

REFRIGERATE 4 hours. Top with coarsely crushed candy canes just before serving.

How to Easily Cut Dessert to Serve

Place dessert in freezer about 1 hour before cutting into squares to serve.

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