



Chocolate Dessert Lasagna

- 1 box chocolate graham crackers
- 2 8 ounce packages cream cheese, softened
- 1/2 cup granulated sugar
- 1/4 cup milk
- 1/2 tsp salt
- 24 ounce whipped cream, or whipped topping, dairy or dairy-free
- 2 - 3 boxes chocolate instant pudding
- 3 cups milk



Cover bottom of baking dish with chocolate grahams, breaking to fit if needed, then set aside.

Beat cream cheese, sugar, milk and salt in medium-sized bowl until no lumps remain. Fold half container of whipped topping into cream cheese mixture; reserve remaining half container of whipped topping.

Beat pudding mix with 3 cups milk in separate mixing bowl for 2 minutes on medium speed.

Spread half of cream cheese mixture evenly over graham layer in baking dish. Place half of pudding mixture over cream cheese; spread evenly. Cover pudding with additional layer of graham crackers and repeat layers of cream cheese and pudding. Top with reserved whipped topping or whipped cream and sprinkle with crushed graham cracker crumbs or shaved chocolate, if desired.

Refrigerate at least 3 hours.

Cut into squares, serve cold and enjoy!