

## Brownie Refrigerator Cake - The Ultimate Make-Ahead Chocolate Dessert

Brownie Refrigerator Cake (Layered, Chilled, and Totally Addictive)



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 1 box brownie mix (plus ingredients called for on the box: eggs, oil, water, etc.)
- 1 package (8 oz) cream cheese, softened
- 1 cup powdered sugar
- 1 tub (8 oz) whipped topping (Cool Whip), thawed and divided
- 2 boxes (3.9 oz each) chocolate instant pudding mix
- 3 cups cold milk
- Chocolate shavings or curls, for garnish

### DIRECTIONS

- 1.** Bake the Brownies: Preheat your oven to the temperature listed on the box. Prepare and bake the brownies according to package instructions in a lightly greased 9x13-inch pan. Let them cool completely.
- 2.** Mix the Cream Cheese Layer: In a large bowl, beat softened cream cheese until smooth. Add powdered sugar and continue to mix until well combined. Fold in HALF of the whipped topping until light and creamy.
- 3.** Whip Up the Pudding: In a separate bowl, whisk together the instant pudding mixes and cold milk until thickened-about 2 minutes.
- 4.** Assemble the Layers: Spread the cream cheese mixture evenly over the cooled brownie base.
- 5.** Gently spread the pudding mixture over the cream cheese layer.
- 6.** Top with the remaining whipped topping. Smooth the top.
- 7.** Chill & Garnish: Cover with plastic wrap and refrigerate for at least 4 hours (overnight is best). Before serving, garnish with chocolate curls or shavings.

### SWAPS & NOTES

& Swaps Brownie mix : Use your favorite brand.

Whipped topping : Homemade whipped cream works too, but Cool Whip holds shape longer in the fridge.

Pudding flavor : Try French vanilla or cookies & cream for a twist.

Toppings : Crushed Oreos, toffee bits, or Old School No-Bake Cookies bits make it even more fun. ???

## TIPS FOR SUCCESS

Cool brownies completely before layering to avoid melting the creamy layers.

Use a cold bowl for whipping pudding - it helps it set faster.

Make the night before for the best texture and flavor development.

Slice with a hot knife for clean layers-just rinse under hot water between cuts. ?

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/brownie-refrigerator-cake-the-ultimate-make-ahead-chocolate-dessert/>