

Chocolate Cookie Delight: Easy No-Bake Layered Dessert

chewy chocolate chip cookie crust



OVEN
350°F

TIME
20-25 min

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INGREDIENTS

- 1 (16.5 oz) package of premade Chocolate Chip Cookie Dough
- 2 (8 ounce) packages of cream cheese, softened
- 1 cup powdered sugar
- 1 (3.4 oz) package Instant chocolate pudding mix
- 3 cups whole milk
- 8 ounce Cool Whip, thawed
- Mini chocolate chips (optional, for garnish)
- Chocolate shavings or curls (optional, for garnish)

Swaps and Notes:

Premade Chocolate Chip Cookie Dough: This is the ultimate shortcut for a quick crust. You can use any brand. If you prefer, a homemade chocolate chip cookie dough recipe can also be used.

Cream Cheese (Cream Cheese Filling): Ensure cream cheese is at room temperature for a smooth, lump-free filling. Full-fat cream cheese works best for richness and stability.

Powdered Sugar (Cream Cheese Filling): Also known as confectioners' sugar, it sweetens and provides a smooth texture.

Instant Chocolate Pudding Mix: Use instant pudding, not cook-and-serve, as it thickens quickly without heat. Any brand works. You can try other pudding flavors like vanilla or butterscotch for a different delight!

Whole Milk (Chocolate Filling): Whole milk helps the pudding set to the best consistency. Lower fat

milks may result in a slightly thinner pudding.

Cool Whip (Topping): Ensure it's thawed before using. Freshly whipped cream can be used as a substitute for a richer, less sweet topping.

Garnish: Mini chocolate chips, chocolate shavings, or chocolate curls add a lovely visual touch and extra chocolate flavor.

DIRECTIONS

1. Let's get this delicious and easy : Chocolate Cookie Delight assembled and chilling!
2. **Bake the : Cookie Crust:** Preheat your oven to 350°F (175°C). Press the entire package of premade chocolate chip cookie dough evenly into the bottom of a 9x13-inch baking dish. Bake in the preheated oven for 20-25 minutes, or until the edges are golden brown and the center is set.
3. **Cool the : Crust Completely:** Remove the baked cookie crust from the oven. Place the baking dish on a cooling rack and let the crust cool completely for approximately 20-30 minutes. This is crucial before adding the cold fillings to prevent them from melting.
4. **Make the : Cream Cheese Filling:** While the crust is cooling, prepare the cream cheese layer. In a large mixing bowl, add the two 8-ounce packages of softened cream cheese and 1 cup of powdered sugar. Using a hand mixer (on medium-high speed), beat the mixture until it is completely smooth, creamy, and spreadable, with no lumps.
5. **Spread : Cream Cheese Layer:** Once the cookie crust is completely cool, spread the sweetened cream cheese mixture evenly over the top of the crust. Use a rubber spatula or the back of a spoon to create a smooth layer. Place the baking dish in the refrigerator while you prepare the chocolate pudding.
6. **Make the : Chocolate Pudding:** In a new, separate mixing bowl, combine the 3 cups of whole milk and the 1 (3.4 oz) package of instant chocolate pudding mix. Whisk vigorously for 3 minutes until the mixture starts to thicken. Don't overmix.

7. Spread : Pudding Layer: Carefully spread this thickened chocolate pudding evenly over the cream cheese layer in the baking dish.
8. Chill to : Set: Place the entire baking dish back into the refrigerator and chill for at least two hours (or preferably longer, up to 4 hours or overnight) to allow all the layers to set completely. This ensures clean slices.
9. Top & : Serve: Once the dessert is fully set, remove it from the refrigerator. Evenly spread the 8-ounce container of thawed Cool Whip over the chocolate pudding layer. If desired, garnish with mini chocolate chips, chocolate shavings, or chocolate curls for a beautiful finish. Once topped, it can be served immediately or kept in the fridge to chill until ready to slice and serve.

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TIPS FOR SUCCESS

Cool Crust Completely: This is the most crucial step!

Adding cold fillings to a warm crust will cause them to melt, resulting in a messy dessert.

Room Temperature Cream Cheese: Ensures a smooth, lump-free cream cheese filling.

Instant Pudding Only: Use instant pudding mix.

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

Original recipe: <https://chefmaniac.com/chocolate-cookie-delight-easy-no-bake-layered-dessert/>