

## Shamrock Shake Dessert Lasagna - A Minty Sweet Treat for St. Patrick's Day

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**TIME**  
**20 min**

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#### INGREDIENTS

- 1 package of chocolate cookies (chocolate sandwich cookies or chocolate wafer cookies)
- 1 cup mint chocolate chips
- 2 cups whipped cream
- 1 cup cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- Green food coloring (optional, but adds festive flair)
- Additional whipped cream for topping

#### DIRECTIONS

- 1. Crush the Cookies:** Place the chocolate cookies in a zip-top bag and crush them using a rolling pin or food processor until you have fine crumbs with some small chunks for texture.
- 2. Make the Cream Layer:** In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla extract together until smooth and creamy. Gently fold in the whipped cream until well mixed and light.
- 3. Add the Green Tint:** If you want to give this dessert a festive look, add a few drops of green food coloring to the cream mixture and stir until the color is even. I go for a soft pastel green, but you can make it as vibrant as you like.
- 4. Start the Layers:** In a baking dish or trifle dish, spread half of the crushed cookies evenly across the bottom.
- 5. Add the First Cream Layer:** Spoon half of the cream mixture over the cookie layer and gently smooth it out with a spatula.
- 6. Sprinkle the Mint Chocolate Chips:** Scatter half of the mint chocolate chips on top of the cream layer for that delicious burst of minty sweetness.
- 7. Repeat the Layers:** Add the remaining crushed cookies, followed by the remaining cream mixture, and finish with the rest of the mint chocolate chips.
- 8. Top It Off:** Spread an extra layer of whipped cream on top for a smooth, fluffy finish. Garnish with a few extra mint chocolate chips or even a drizzle of chocolate syrup if you're feeling extra indulgent.
- 9. Chill to Set:** Cover the dessert with plastic wrap and refrigerate for at least 2 hours - or overnight - to

let the layers meld and set into creamy perfection.

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

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