Nutter Butter Trifle: The Creamy No-Bake Dessert Everyone Loves

A Nutter Butter Trifle typically includes a few classic dessert-building layers:

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INGREDIENTS

- Nutter Butter cookies
- A creamy pudding or cheesecake-style filling
- Whipped topping or whipped cream
- Peanut butter elements for extra flavor
- Optional garnishes like crushed cookies or chocolate

DIRECTIONS

1. Prepare the creamy filling: Start by mixing the pudding, cheesecake-style filling, or other creamy component until smooth and fluffy. This is the layer that gives the trifle its rich and luscious texture.
2. Crush or break up the cookies: Break the Nutter Butter cookies into bite-sized pieces or crush some of them for layering. A mix of textures works especially well here.
3. Build the layers: In a trifle dish or large serving bowl, start with a layer of cookies. Add a layer of creamy filling, then a layer of whipped topping if using. Repeat until the dish is filled, finishing with a pretty top layer.
4. Garnish: Top with extra crushed Nutter Butter cookies, a drizzle of peanut butter, or even a little chocolate if that fits your version.
5. Chill: Refrigerate the trifle long enough for the layers to set and the cookies to soften slightly. This step helps the whole dessert come together and makes it easier to serve.
6. Serve: Scoop into bowls or dessert cups and serve chilled.

SWAPS & NOTES

One of the best things about a trifle dessert is how flexible it can be.

If you want a stronger peanut butter flavor, you can usually work in a little extra peanut butter to the creamy layer.

If you want a lighter finish, whipped topping helps keep the texture airy and easy to scoop.

Crushing some of the cookies and leaving some in larger chunks gives the trifle a more interesting texture.

TIPS FOR SUCCESS

The biggest key with a dessert like this is not rushing the chill time.

Giving the trifle time to set helps the layers hold together better and improves the overall texture.

A clear glass bowl is a great choice if you have one because it shows off the layers and makes the dessert look even more inviting.

That visual payoff is part of what makes trifles such a great entertaining dessert.

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Original recipe: https://chefmaniac.com/nutter-butter-trifle-the-creamy-no-bake-dessert-everyone-loves/