

Chocolate Oreo & Peanut Butter Trifle

1 package Oreos
3/4 stick butter, melted
3/4 cup peanut butter
1 cup powdered sugar
8 oz cream cheese, at room temperature
16 ounces whipped cream topping (Cool Whip or homemade)
1 large package instant chocolate pudding mix
2 cups milk
2 Butterfingers, crushed

Lightly spray a 9×13" pan with nonstick spray. Crush Oreos in a food processor or blender. In a medium bowl, mix the crushed Oreos and melted butter until thoroughly incorporated. Press into the bottom of the pan.

For the second layer, mix the peanut butter, powdered sugar and cream cheese with a stand mixer fitted with the paddle attachment. Stir in half of the whipped cream. Layer on top of Oreo crust.

For the third layer, whisk chocolate pudding mix into the 2 cups milk and let set to thicken for 2 minutes. Spread into pan over the peanut butter layer.

Top with remaining whipped cream and sprinkle with crushed Butterfingers.

Cover with plastic wrap or foil and keep refrigerated until ready to serve.

Source: Adapted from my friend at [Rediscovering the Joy of Cooking](#), originally from her friend, "Mel" 😊