

Chocolate Peanut Butter Lasagna

Prep Time: 30 minutes Yield: 12-16 1x Category: dessert Method: no-bake Cuisine: American

Description

Chocolate Peanut Butter Lasagna is an easy no-bake layered dessert with a chocolate graham cracker crust, fluffy peanut butter cheesecake mousse, and rich chocolate pudding layer, topped with whipped cream.

Ingredients

CRUST:

2 ¼ cups chocolate graham cracker crumbs

½ cup unsalted butter-melted

PEANUT BUTTER LAYER:

8 oz. brick-style cream cheese-room temperature

1 ¼ cup peanut butter (do not use natural or other too runny types of peanut butter)

1 cup powdered sugar

1 teaspoon vanilla

2 cups Cool Whip-thawed (or homemade whipped cream whipped to very stiff peaks)

CHOCOLATE PUDDING LAYER:



2 ¾ cups whole milk

TOPPING:

3 cups Cool Whip (or homemade whipped cream)

2–3 tablespoons peanut butter-melted

Reese's Pieces

Reese's cups-chopped

Instructions

- 1 To make the crust, stir together chocolate graham cracker crumbs and melted butter until all crumbs are evenly moistened. Press the mixture into the bottom of 9 x 13 glass dish. Place in the freezer while making the filling.
- 2 To make the peanut butter layer beat together softened cream cheese, vanilla and powdered sugar. Add peanut butter and mix well. Mix in 2 cups whipped cream. Spread over the crust. Place in the freezer while making next layer.
- 3 Whisk together chocolate pudding mix and milk. Spread over peanut butter layer. Place in the freezer for 10 minutes.
- 4 Spread whipped topping over the pudding layer. Drizzle with melted peanut butter and garnish with chopped Reese's and Reese's pieces candies.