

Chocolate Pudding Surprise

from *hollybakes.com*



1 tube (16.5 oz) refrigerated chocolate chip cookie dough
12 oz. cream cheese, room temperature
1 ½ c powdered sugar
12 oz. Cool Whip, thawed, divided
3 ½ c milk (NOT non-fat)
3.9 oz instant chocolate pudding mix
3.4 oz instant vanilla pudding mix
½ c pecan halves (optional)
Chocolate curls (optional)

Preheat oven to 350 degrees. While oven is heating up, take cookie dough out of fridge and let stand for 10 minutes. If using pecans, place on a cookie sheet and toast for 7-9 minutes, until fragrant. Set aside to cool completely. Once cool to the touch, chop into smaller pieces.

Cut the dough in small discs and press gently in the bottom of an ungreased 9x13 glass pan. The dough should completely cover the bottom of the pan. Bake for 15 minutes or until golden brown. Turn off oven and set pan on a cooling rack to cool completely before continuing.

Once the crust has cooled, beat the cream cheese and powdered sugar in a mixing bowl with a paddle attachment until the powdered sugar is fully incorporated and the mixture is smooth. Using a rubber spatula, fold in 1 ¾ c Cool Whip. Spread over crust.

Using the whisk attachment, mix the milk and both pudding mix for 2 minutes. Spread over cream cheese layer. Spread remaining Cool Whip over the pudding mixture. Sprinkle with pecans and chocolate curls. (I just used a vegetable peeler and went down the sides of a chocolate bar. You could use mini-chocolate chips too.)

Place, uncovered, in the fridge for 8 hours or up to 1 night. Serve dessert chilled.