

# Taste of Home



## Chocolate Chip Cookie Delight

**🕒 Total Time** Prep: 35 Min. + Chilling

**Yield** 15 Servings



**👍 Test Kitchen Approved**

Including the hands-off time it spends chilling in the fridge, chocolate chip cookie delight is a low-lift layered dessert of chocolate chip cookie crust, cream cheese filling and creamy pudding.

## Ingredients

- 1 tube (16-1/2 ounces) refrigerated chocolate chip cookie dough
- 1 package (8 ounces) cream cheese, softened
- 1 cup confectioners' sugar
- 1 carton (12 ounces) frozen whipped topping, thawed, divided
- 3 cups cold 2% milk
- 1 package (3.9 ounces) instant chocolate pudding mix

- 1 package (3.4 ounces) instant vanilla pudding mix
- Optional: Chopped nuts and miniature semisweet chocolate chips or chocolate curls

## Directions

- 1** Let cookie dough stand at room temperature for 5-10 minutes to soften. Press into an ungreased 13x9-in. baking pan. Bake at 350° until golden brown, 14-16 minutes. Cool on a wire rack.
- 2** In a large bowl, beat cream cheese and confectioners' sugar until smooth. Fold in 1-3/4 cups whipped topping. Spread over crust.
- 3** In another large bowl, whisk milk and pudding mixes for 2 minutes. Spread over cream cheese layer. Top with remaining whipped topping. Sprinkle with nuts and chocolate if desired.
- 4** Cover and refrigerate until firm, 8 hours or overnight.

## Nutrition Facts

1 piece: 365 calories, 17g fat (10g saturated fat), 29mg cholesterol, 329mg sodium, 47g carbohydrate (22g sugars, 1g fiber), 4g protein.

“

This is a simple chocolate dessert recipe for any type of potluck occasion, and the pan always comes home empty. —Diane Windley,  
Grace, Idaho

RECIPE CREATOR

”