

Life Is What You Bake It!

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Recipe Name: Hot Chocolate Lasagna

Recipe Ingredients:

- 36 Oreo cookies-ground
- ½ cup unsalted butter-melted
- Hot chocolate cheesecake mousse layer
 - ½ cup of unsalted butter-softened
 - 8 oz. cream cheese-softened
 - 1 cup powdered sugar
 - 1 teaspoon vanilla
 - 5 envelopes of instant hot cocoa mix
 - Milk chocolate flavor
 - 1 ½ cups heavy whipping cream
- Chocolate pudding layer
 - 2 chocolate instant pudding mix
 - 2 ¾ cups milk
 - 1 cup mini marshmallows
- Topping
 - 1 ¼ cups heavy whipping cream
 - 2 tablespoons powdered sugar
 - 2 cups mini marshmallows
 - Chocolate topping or Nutella for serving

Recipe Instructions:

1. To make the crust place whole
 - a. Oreo cookies with the filling in a food processor and ground in fine crumbs
 - b. Stir in melted butter

- c. Press the mixture in the bottom of 13x9 inches casserole dish
 - d. Place in the fridge or freezer to firm while making next layer
2. To make the Hot Chocolate Cheesecake Mousse Layer
 - a. Beat softened butter and cream cheese with vanilla powder and sugar until creamy and smooth
 - b. In another bowl beat heavy whipping cream and instant milk chocolate powder until stiff peaks form
 - c. Fold half of hot chocolate whipped cream in cheesecake mixture
 - d. Fold another half in the mixture
 - e. Then, spread over the crust and set in the fridge or freezer to firm
3. To make the pudding layer
 - a. In a bowl whisk instant chocolate pudding mix and milk until it starts thickening
 - b. Stir in mini marshmallows
 - c. Spread over hot chocolate mousse layer
 - d. Place in the fridge or freezer to set
4. To make whipped cream
 - a. Beat heavy whipping cream and powdered sugar until stiff peaks form
 - b. Spread whipped cream on top of pudding layer and place in the fridge for a few hours or over night
5. Before serving
 - a. Scatter 2 cups of mini marshmallows over whipped cream
 - b. Serve drizzled with melted chocolate, Nutella or chocolate toppings