

Chocolate-Cinnamon Holiday Trifle

www.PublixAprons.com

*1 container (16 ounce)
frozen whipped topping,
divided
20 European spiced
cookies, finely crushed
1/2 cup heavy whipping
cream
1 cup semi-sweet chocolate
morsels
2 1/2 cups chocolate
pudding, divided
3/4 teaspoon ground
cinnamon
2 cups miniature
marshmallows*

Thaw the whipped topping, crush the cookies (1-1/2 cups).

In a small saucepan on medium-high, heat the cream for 4 to 5 minutes or until hot and steaming. Remove the pan from the heat. Add the chocolate morsels (do not stir) and let stand for 3 to 4 minutes. Whisk the chocolate mixture until smooth. Set aside.

Spread 1-1/4 cups of pudding evenly in a large serving bowl.

In a bowl, combine eight ounces of the whipped topping with the remaining 1-1/4 cups of the pudding and the cinnamon. Spread evenly on top of the first layer of chocolate pudding. Top with one cup of cookies, Stir the remaining eight ounces of whipped topping with marshmallows gently until combined.

Pour the melted chocolate over the cookies and pudding. Then top with the marshmallow mixture. Sprinkle with the remaining 1/2 cup of cookies.

Cover and chill for one hour (or overnight)

Serve.

Note:

This dish would look great assembled in parfait glasses.

Per Serving (excluding unknown items): 1380 Calories; 58g Fat (36.8% calories from fat); 27g Protein; 198g Carbohydrate; 1g Dietary Fiber; 213mg Cholesterol; 821mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Non-Fat Milk; 1 1/2 Fat; 12 Other Carbohydrates.