

# Halloween Graveyard Dessert

Courtesy of Carole's Creations

Prep Time: there are 3 different stages to this dessert.

1<sup>st</sup> stage – 8 minutes

2<sup>nd</sup> stage – 5 minutes

3<sup>rd</sup> stage – decorating – 15 minutes

Cooking Time: 30 minutes

Makes a 9x13 pan

**CChints:** This dessert has 3 layers. There is a brownie on the bottom. Then next layer is chocolate pudding and top layer is cookie crumbs and pumpkins and cookies.

The brownie layer can be made a day ahead so it has time to cool before the pudding layer is added. The top layer is done about 30-45 minutes before serving.



20 ounce boxed brownie mix – made according to package directions for a 9x13 pan.

See list of items needed listed on the box. With some mixes, applesauce can be used in place of oil to reduce the fat.

2 – 3.9 ounce boxes of instant chocolate pudding – made according to package directions.

Skim milk will make it less fattening.

15 – 18 chocolate sandwich cookies – icing removed

Small bag of candy pumpkins

6-8 sugar cookies that have round ends like Pepperidge Farm® Milano® cookies

A day ahead make the brownies according to package directions. Leave in the pan and allow to cool. Cover with foil and refrigerate for 2-3 hours or overnight.

The pudding is the next layer and it takes about 2 hours for the pudding to chill and set. Make the pudding according to package directions and allow to sit for 20 minutes. Spoon on top of the brownie layer and smooth out flat. Cover with foil and chill for 2 hours.

The prep work for the cookies can be done at anytime and put in a plastic bag until needed. Gently twist the cookies apart and use a knife to scrape off the inside icing. Put the cookies in a plastic bag and use a left edge meat mallet or heavy pan to crush the cookies into crumb pieces.

Before serving, remove the dessert from the refrigerator. Sprinkle the cookies over the top, covering the pudding layer. Use the writing gel to write words on the top two thirds of the cookies. Words like Boo or RIP. Carefully push the cookies into the pudding so they stand up. Sprinkle the graveyard with a few candy pumpkins.

Right before serving, use a sharp knife to cut pieces down through the brownie layer. After your guests have seen your work of art, scoop out pieces and put on serving plates.