



# INDIVIDUAL PEPPERMINT CHEESECAKE TRIFLES

1 package chocolate graham crackers (from a box that has 3 packages inside)  
3 Tbs. unsalted butter, melted  
1 box cheesecake instant pudding mix  
1 box white chocolate instant pudding mix  
2 cups milk  
8 oz. cream cheese, softened  
1/2 tsp. peppermint extract  
red food coloring  
8 oz. whipped topping  
crushed candy canes, for garnish  
whole candy canes, for garnish

Place chocolate graham crackers into the bowl of a food processor and process until they are finely crushed; add butter and pulse until mixture is combined.

In a large mixing bowl, combine milk with both pudding mixes; set aside. In a separate mixing bowl, beat cream cheese with an electric mixer until light and fluffy; add pudding mixture to cream cheese along with peppermint extract and a few drops of red food coloring and continue to beat mixture, scraping down sides and bottom of bowl as needed. Using a spatula, gently fold whipped topping into cream cheese mixture until combined. Refrigerate cream cheese mixture for 2-3 hours until nicely set.

Spoon chocolate crumb mixture into individual serving glasses, such as wine glasses or small mason jars. Place chilled cream cheese mixture into a large gallon bag; seal bag and cut the tip off one corner of the bag. Pipe cream cheese mixture from bag into glasses on top of chocolate crumb layer; garnish with crushed candy canes. To make trifles even more festive, position a candy cane into glass. Serve at once.

*Now You're Cookin',  
Chef Alli*