



MINTY RED VELVET CHEESECAKE TRIFLE

1 red velvet cake mix, baked in a 9x13 pan according to package directions, cooled and crumbled

1 package chocolate mint sandwich cookies, chopped into large pieces, 1/2 cup reserved for garnish

12 oz. cream cheese, softened

1/2 cup unsalted butter, softened

3 cups powdered sugar

1 1/2 tsp. peppermint extract

2 - 8 oz. containers whipped topping, divided use

In a large mixing bowl, combine cream cheese with butter. Using an electric mixer, beat well; add extract and powdered sugar and beat for an additional 1-2 minutes. Use a spatula to gently fold one 8-oz. container of whipped topping into cream cheese mixture.

Using a large trifle dish, place half of crumbled cake across the bottom, then top cake with half of the cream cheese mixture and half of the chopped chocolate mint sandwich cookies, spreading out as evenly as possible. Repeat the layers once more, then top trifle with remaining 8 oz. container of whipped topping.

Garnish whipped topping with reserved 1/2 cup chopped chocolate mint sandwich cookies. Chill trifle before serving. Trifle can be made 12-24 hours in advance.

*Now You're Cookin',
Chef Alli*