

OOGIE BOOGIE TRIFLE



16

SERVING
SIZE

INGREDIENTS

PUDDING

- 2 (6.6 oz.) boxes chocolate instant pudding mix
- 3 cups (whole or 2%) milk
- 1 16 oz. container whipped topping (or 16 oz. whipped cream)

INGREDIENTS

TRIFLE

- 1 (15.25 oz.) box chocolate cake mix plus ingredients on back
- 20 chocolate sandwich cookies
- 7 oz. bag of gummy bugs

INSTRUCTIONS

FOR PUDDING

STEP 1 Add pudding mix to large bowl. Stir in milk. Add whipped topping and mix well until all ingredients are incorporated. Refrigerate for at least 30 minutes.

FOR TRIFLE

STEP 1 Make cake as directed on box. Let cool and cut into cubes. Set aside. Refrigerate for at least 30 minutes.

STEP 2 Add chocolate sandwich cookies to food processor and pulse until fine crumbs. Set aside.

STEP 3 Layer ingredients in trifle dish beginning with the cream (about 1/4 of the mixture). Add to the

bottom, followed by some crushed chocolate sandwich cookie crumbs, cake pieces, and gummy bugs. Keep layering until you reach the top. End with extra bugs sticking all over.

STEP 4 Refrigerate for at least 1 hour before serving.



ABOUT THE CREATOR

KRISTYN MERKLEY • LIL' LUNA

My name is Kristyn Merkley, and I'm married to my best friend, Lo! We have 6 kids 13 and under. When we aren't working on home renovations or making yummy recipes for our site [Lil' Luna](#), we love to go Disney. We've been long-time fans and are so glad that our kids love it just as much (or more) than mom and dad. The rides, the food, the movies - we love it all!

A current obsession is with "The Nightmare Before Christmas" (even our 3 year old is obsessed.) It's become tradition to watch it during October as we gear up for Halloween and to enjoy a treat at the same time. Since one of our favorite characters is the Oogie Boogie, we wanted to create a few fun, festive and spooky treats to honor the villainous bag of bugs!

