

Christmas Lasagna

★ ★ ★ ☆
3.4 from 7 reviews



Prep Time: 30 minutes Cook Time: 20 minutes Yield: 24 squares 1x Category: Dessert Method: Oven
Cuisine: American

Description

Christmas Lasagna is a whimsical layered dessert recipe! Made with buttery, red velvet shortbread cookie crust, a peppermint cheesecake layer, white chocolate pudding, whipped cream and mini marshmallows on top. I'm sure it will be a hit at your Christmas gathering, like this Christmas Cheesecake! Merry Christmas everyone!!!

Ingredients

SHORTBREAD COOKIE LAYER:

3/4 cup unsalted butter-softened
1/2 cup powdered sugar
1 1/2 cups all-purpose flour
1 tablespoon cocoa powder
1/4 teaspoon salt
Red food coloring

PEPPERMINT CHEESECAKE LAYER:

1 cup powdered sugar
8 oz. cream cheese-softened
1 1/2 cup Cool Whip-thawed
1 teaspoon peppermint extract

PUDDING LAYER:



FOR TOPPING:

1 ½ cups cool whip

For Garnish:

2 cups mini marshmallows

Red and green sprinkles

M & M candies

Instructions

- 1 Preheat the oven to 350 F. Lightly butter 9 x 13 inch baking dish, set aside.
- 2 In a small bowl stir together flour, salt and cocoa powder.
- 3 In large bowl beat butter and sugar until smooth. Add red food coloring and mix well (I used 1 tablespoon food coloring to get intense red color). Turn you mixer on low speed and gradually add flour mixture. Mix until combine.
- 4 Press the mixture into bottom of baking dish and bake for 18-20 minutes. Remove from the oven and cool completely.
- 5 To make cream cheese layer beat softened cream cheese and powdered sugar until smooth. Add 1 ½ cup Cool Whip and peppermint extract and mix to combine. Spread over cooled shortbread layer. Place in the freezer to firm while preparing pudding.
- 6 To make the green pudding layer whisk together 2 x 3.9 oz. boxes white chocolate instant pudding mix with 3 cups milk. Add green food coloring (add a few drops at a time, to desired color) and whisk until smooth. Spread over cream cheese layer. Set in the freezer for 5 minutes.
- 7 Spread 1 ½ cup Cool whip over pudding layer and top with mini marshmallows and sprinkles. Place in the fridge for 3-4 hours until set.

AN ELITE CAFEMEDIA FOOD PUBLISHER