

Sugar-Free Chocolate Trifle

Ingredients:

- 3 (1.4-ounce) packages sugar-free instant pudding mix
- 4 cups milk
- 1/2 cup sugar-free chocolate syrup, divided
- 1 (20-ounce) container sugar-free whipped topping, divided
- 1 (5.5-ounce) package sugar-free fudge-dipped graham cookies (like Murray brand), crushed
- 1 cup chopped sugar-free milk chocolate



Directions

1. In a large bowl, mix instant pudding and milk.
2. Spread half of the pudding mixture in the bottom of a trifle bowl or a clear glass bowl.
3. Drizzle 1/4 cup syrup evenly over pudding.
4. Cover syrup with half of the whipped topping, spreading evenly.
5. Sprinkle crushed cookies evenly over topping.
6. Spread remaining pudding mixture evenly on cookie crumbs.
7. Drizzle remaining syrup evenly over pudding.
8. Cover syrup with remaining whipped topping, spreading evenly.
9. Top with chopped milk chocolate.
10. Chill for 2 hours before serving.

Makes 16–20 servings

To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.