

Fairfax County Neighborhood & Community Services

No Bake Spring Garden Trifle

Supplies:

- 1 package of Oreo cookies
- 1 (5.85 ounce) box instant chocolate pudding
- 3 cups of milk (or 2 ½ for thicker pudding)
- 1 container of Cool Whip, thawed
- 1 bag each of orange and green melting chocolate for chocolate carrots
- At least two disposable decorating bags
- Waxed paper or parchment paper

Directions for Chocolate Carrots:

- Before making trifle: Heat a handful of orange melting chocolate in a microwave inside one of
 the decorating bags for a short amount of time (make sure your bags are approved for
 microwave use). Once the chocolate starts melting, work it with your fingers until it is
 completely melted, taking care not to burn yourself. Make sure the consistency is not too stiff or
 too runny. Work the melted chocolate towards the tip of the decorating bag.
- 2. Cut a small hole at the tip of bag.
- 3. On wax paper, make carrots by zigzagging the orange chocolate from side to side. Make them larger at the top and get smaller towards the bottom.
- 4. Using a separate bag, repeat directions above for the green melting chocolate and make the green tops for the carrots.
- 5. Place finished carrots in the refrigerator or freezer until fully hardened. They should slide off the waxed paper.

Directions for Trifle:

- 1. Thoroughly blend 2 ½ to 3 cups of milk with the chocolate pudding mix until the pudding is smooth and thick.
- 2. Chill pudding before assembling (about 15 minutes).
- Add a few spoonfuls of chocolate pudding to the thawed Cool Whip to make it look more like dirt.
- 4. Make Oreo dirt: Place Oreo cookies into plastic freezer bag. Seal bag and crush cookies with a mallet or something with a flat surface (you don't need to remove the white icing.) Once crushed into fine crumbs, massage the bag a bit to make any remaining white icing disappear.
- 5. Assemble trifle in small cups in this order: pudding, Oreo dirt, Cool Whip, pudding, Oreo dirt. Place carrots around the rim. (Hint: Make the last layer of Oreos fairly thick. Chocolate carrots tend to get lost in liquid layers and show up best in Oreo dirt.)
- 6. Add any spring/garden decorations desired. Be as creative as you would like when finishing off your treats for a fun springtime decorative display. Yummy!



