

Brownie Dessert—from Marcia Hill

per Marcia, the original recipe used Oreo cookies, but I substituted brownie pieces once and everyone liked it so well, I never went back to Oreos.

1 3/4 cup milk (not skim!)
1 8oz pkg cream cheese, softened
2 pkgs white chocolate instant pudding
1/4 cup warm water
1/2-1 tsp coffee granules
8x8 pan of unfrosted brownies cut into approx. 1" squares (or 1/2 pkg Oreo cookies broken into small pieces)
1 large tub Cool Whip

Use electric mixer to add milk to softened cream cheese. Mix warm water and coffee granules* together and when dissolved, add to cream cheese mixture. Next add in pudding and beat till smooth. Fold in whipped topping and brownie pieces till mixed, and transfer to a large glass or decorative bowl. You can save a few brownie crumbles or cookies to sprinkle over the top for decoration. Cover and refrigerate. Makes a LOT, so perfect for a get together. Enjoy!

*If you're a regular coffee drinker, you could just substitute a 1/4 cup warm coffee for the water and coffee granules. I'm not a coffee drinker and have always used instant coffee and boiling water to help it dissolve better, and then let it cool down a bit before adding to the cream cheese mixture.