

OOGIE BOOGIE TRIFLE

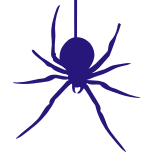


INGREDIENTS

- 6.6 oz chocolate pudding mix (2 small boxes)
- 3 cups milk
- 1 box chocolate cake mix plus ingredients on back
- 1 large container of whipped topping (or 16 oz. whipped cream)
- 1 package chocolate sandwich cookies
- Gummy bugs

INSTRUCTIONS

- STEP 1** Make pudding by mixing pudding mixes and milk. Add the whipped cream, mix well and refrigerate for at least 30 minutes.
- STEP 2** Make cake as directed on box. Let cool and cut into cubes.
- STEP 3** Crush chocolate sandwich cookies by placing in a food processor and mixing until crumbs. Set aside.
- STEP 4** Start layering ingredients in trifle dish beginning with the cream (about $\frac{1}{4}$ of the mixture). Add to the bottom, followed by some crushed chocolate sandwich cookie crumbs, cake pieces and gummy bugs. Keep layering until you come to the top. End with extra bugs sticking all over.
- STEP 5** Refrigerate for at least 1 hour or until ready to serve.



ABOUT THE CREATOR

KRISTYN MERKLEY • LIL' LUNA

Hi 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!



Note: As a reminder while creating this craft, please supervise children who are helping or nearby.