



COOKIE DOUGH LASAGNA

"A new twist, on an old favorite!"

INGREDIENTS:

- 2 c. (4 sticks) butter, softened
- 2 c. sugar
- 3 c. (½ lb.) **Navy Bean Flakes** (502250)
- 2 t. pure vanilla extract
- ½ t. salt
- 1 ¼ c. milk
- 2 c. chocolate sauce
- 1 c. mini chocolate chips, *and more for sprinkling*
- 20 oz. (1 large tub) whipped topping
- 14 oz. (1 box) graham crackers

DIRECTIONS:

1. In a large bowl, cream together **butter** and **sugar** until smooth.
2. Blend in **Navy Bean Flakes**, **vanilla**, **salt**, and **milk**.
3. Scrape sides of the bowl, blend again until well mixed and smooth.
4. Fold in **mini chocolate chips**.
5. In a 9 x 13" baking dish layer - **graham crackers**, **½ cookie dough**, **chocolate sauce**, **graham crackers**, **whipped topping**, **graham crackers**, **remaining cookie dough**, **chocolate sauce**, *and* **whipped topping**.
6. Drizzle with **chocolate sauce** and sprinkle with **mini chocolate chips**.
7. Refrigerate for 4 hours and serve.