



BRING A TASTE OF D-HALL HOME

Over at D-hall, they make Jersey Dirt in massive batches. But thanks to Glenn Pruden, executive chef and assistant director of dining services, here's a modified version of the recipe for Spiders at home.

Ingredients



- 2 3.5-ounce packages instant French vanilla pudding mix
- 3 cups milk
- 1 cup confectioners' sugar
- 1 8-ounce package cream cheese, softened
- $\frac{3}{4}$ teaspoon vanilla extract
- $\frac{1}{4}$ cup butter, softened
- 1 12-ounce container frozen whipped topping, thawed
- 1 14-ounce package chocolate cream-filled sandwich cookies, crushed (divided)

Directions



1. Place half of the cookie crumbs into the bottom of a 9x13-inch dish; retain remaining crumbs for topping.



3. Spread the filling over the layer of cookie crumbs.



2. Whisk pudding mix with milk in a large bowl until softly set, about 2 minutes. Pudding will thicken as it stands. Cream confectioners' sugar, cream cheese, vanilla extract, and butter in a separate bowl until smooth and creamy. Stir cream cheese mixture into pudding until thoroughly combined. Gently fold whipped topping into the mixture.



4. Top with remaining cookie crumbs, covering completely. Chill for at least 30 minutes.

5. Reminisce about those D-hall days.

