

RUFFLES® Layered Graveyard Cups

Ingredients

- 8 oz package cream cheese, softened
- 14 oz can condensed milk
- 2 cups milk
- 3.4 oz package cheesecake or vanilla flavor pudding mix
- 3 cups divided brownie bites, crumbled
- 6 tbsp strawberry syrup
- 9 oz wt fresh raspberries
- To garnish gummy worms, candy pumpkins, and edible eyeball sprinkles (optional)
- 8.5 oz bag RUFFLES® Original Potato Chips
- 4 oz chocolate flavored melting wafers (optional)

How to make it

1. In a large bowl or bowl of a stand mixer, add the softened cream cheese and condensed milk. Using a whisk attachment, handheld mixer, or whisk, beat until completely smooth.
2. Add the milk and pudding mix and whisk vigorously for two minutes until combined. Set aside to allow the mixture to begin to thicken.
3. Meanwhile, place half of the crumbled brownie bites into the bottom of an 8 x 8 in. glass dish (or divide between 9 oz clear cups). Drizzle the brownies with 2 tbsp of the strawberry syrup.
4. Top the brownies with half of the cream cheese/pudding mixture. Layer on the fresh raspberries and drizzle with 2 tbsp of strawberry syrup.
5. Top with the remaining pudding mixture and sprinkle on the remaining brownie crumbles. Serve immediately or store covered in the refrigerator until ready.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
30 min	0 min	30 min	9-12

Made with



RUFFLES® Original Potato Chips

6. Optional: Decorate whole RUFFLES® chips into tombstones by melting the chocolate flavored wafers in a microwave safe bowl for 10 second increments. Mix until smooth. Place the melted chocolate coating into the corner of a small plastic bag. Cut the tip off to create a small hole and pipe decorative “RIP” letters onto RUFFLES® potato chips.
7. To serve: Garnish the finished dip with a large handful (1/2 cup) of finely crushed RUFFLES® chips, your choice of gummy worms, pumpkin shaped candies, decorated RUFFLES® “tombstones,” edible eyeball sprinkles, and a drizzle of the remaining strawberry syrup.
8. Pair with additional RUFFLES® chips for dunking and enjoy!