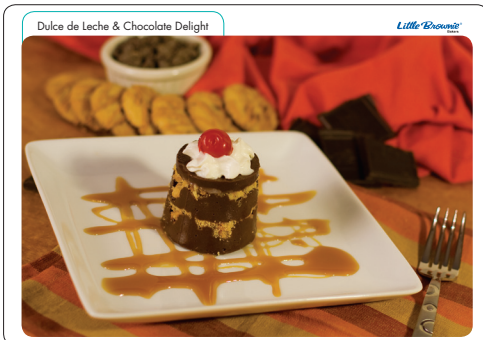


Dulce de Leche

Dulce de Leche Chocolate Delight

Ingredients

- 1 box Dulce de Leche Girl Scout Cookies
- 1 stick (4 oz.) unsalted butter
- 12 oz. semi-sweet chocolate morsels
- 14 oz. can sweetened condensed milk
- 9 oz. paper cups
- Optional: Chocolate or caramel syrup, Maraschino cherries



Directions

1. Break cookies into pieces.
2. Lightly spray nonstick cooking spray into cups.
3. Melt butter. Stir in semi-sweet chocolate until smooth.
4. In a bowl, whisk together melted chocolate mix with sweetened condensed milk.
5. Spoon a thin layer of chocolate into bottom of cup.
6. Place a layer of broken cookies over layer of chocolate.
7. Spoon another layer of chocolate mix over the cookies
8. Place another layer of cookies over layer of chocolate.
9. Spoon another layer of chocolate mix over the cookies.
10. Repeat process in each cup, then freeze until frozen solid (approx. 2 hrs.)
11. Once frozen, gently tear off cups from dessert.

Serving Suggestion: Drizzle stripes of chocolate or caramel onto dessert plate beforehand and add a dollop of whipped topping to dessert and place a cherry on top.

Yields 7 servings

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