

Dulce de Leche

As fun to say as they are to eat!

Dulce de Leche and Chocolate Delight

Ingredients

- 1 box Dulce de Leche cookies
- 1 Stick (4 oz.) unsalted butter
- 12 oz. semi-sweet morsels
- 14 oz. can regular condensed milk
- non-stick baking spray
- 9 oz. paper cups

Optional: chocolate or caramel syrup, whipped topping and Maraschino cherries for garnish

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 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 suggestions:

1. Drizzle stripes of chocolate or caramel onto dessert plate beforehand.
2. Add a dollop of whipped topping to dessert and place a cherry on top.

Yields 7 servings



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Inspired by the classic confections of Latin America, these sweet, indulgent cookies are rich with milk caramel chips and stripes.



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