

Frozen Chocolate Mousse Squares



Ingredients

15 Oreo Cookies, crushed
1/4 cup butter or margarine, melted
2 (8 oz. each) packages Cream Cheese
1 can (14 oz.) sweetened condensed milk
4 squares Semi-Sweet Chocolate, melted
1 cup thawed cool whip

Line a 9-inch square pan with foil, with ends extending over sides of pan. Mix cookie crumbs and butter in prepared pan; press onto bottom of pan.

Beat cream cheese spread in large bowl with mixer until creamy. Gradually beat in milk. Blend in chocolate. Whisk in cool whip. Spoon over crust.

Freeze 6 hours or over night. Remove from freezer 15 min. before serving. Use foil handles to lift dessert from pan. Let dessert stand at room temperature to soften slightly before cutting to serve.

*For easy cleanup when crushing Oreo Cookies, place cookies in resealable plastic bag. Seal bag, removing all air. Crush cookies with rolling pin or wooden spoon. No mess to clean up!

Enjoy!

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