

## Dulce de Leche Chocolate Delight

1 box Dulce de Leche Cookies  
1 stick of unsalted butter  
12 oz. semi-sweet chocolate morsels  
14 oz. can sweetened condensed milk  
Nonstick baking spray  
9 oz. paper cups

### Optional:

Chocolate or caramel syrup  
whipped topping  
Maraschino cherries for garnish



### Directions:

Break cookies into pieces  
Lightly spray nonstick cooking spray into cups  
Melt butter. Stir in semi-sweet chocolate until smooth  
In a bowl, whisk together melted chocolate mix with condensed milk  
Spoon a thin layer of chocolate into bottom of cup  
Place a layer of broken cookies over layer of chocolate  
Spoon another layer of chocolate mix over the cookies  
Place another layer of broken cookies over layer of chocolate  
Spoon another layer of chocolate mix over the cookies  
Repeat process in each cup, then freeze until frozen solid (approx. 2 hours)  
One 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.