

Chocolate Coconut Caramel deLites Dessert

Ingredients:

- 1 box Caramel deLites Girl Scout cookies
- 3 tbs. margarine, melted
- 1 (8 oz.) pkg. cream cheese, softened
- ¼ c. sugar
- 2 tbs. milk
- 1½ c. non-dairy whipped topping, thawed
- 1¼ c. cold milk
- 1 pkg. (4-serving) instant coconut crème pudding and pie filling
- ¼ c. toasted coconut
- 3 tbs. semi-sweet chocolate mini morsels
- Non-stick cooking spray

Instructions:

- 1 Place cookies in a food processor or blender; process until fine crumbs.
- 2 Spray bottom of a 9-inch square pan with non-stick cooking spray.
- 3 Combine cookie crumbs and margarine; press evenly in bottom of prepared pan.
- 4 Using an electric mixer beat cream cheese with sugar and 2 tablespoons milk until smooth. Blend in ¾ cup of the whipped topping; set remainder of topping aside.
- 5 Spread mixture evenly over cookie layer.
- 6 Pour 1¼ cup milk into a bowl. Add pudding mix and beat 1 to 2 minutes or until smooth.
- 7 Pour over cream cheese layer.
- 8 Chill several hours or overnight.
- 9 Spread a thin layer of coconut on a baking sheet and bake in a 325 degree oven for 6 to 8 minutes, stirring frequently; cool.
- 10 Just before serving, spread remaining ¾ cup whipped topping evenly over top of dessert; sprinkle toasted coconut and mini

- morsels on top of dessert.
- 11 To serve, cut into 12 portions.