



Kraft



FROZEN CHOCOLATE MOUSSE SQUARES

SERVINGS: 0 | PREP TIME: | COOK TIME:

- Line 9-inch square pan with Reynolds Wrap® Aluminum Foil, with ends of foil extending over sides. Mix cookie crumbs and butter; press onto bottom of prepared pan.
- Melt 4 oz. chocolate as directed on package. Beat cream cheese spread in large bowl with mixer until creamy. Gradually beat in milk, then melted chocolate. Whisk in COOL WHIP; pour over crust.
- Freeze 6 hours. Meanwhile, make chocolate curls from remaining chocolate.
- Remove dessert from freezer 15 min. before serving; let stand at room temperature to soften slightly. Use foil handles to lift dessert from pan; cut into squares. Garnish with chocolate curls.

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12 OREO Cookies, finely crushed
(about 1 cup)

1/4 cup butter or margarine,
melted

5 ounces BAKER'S Semi-Sweet
Chocolate, divided

2 tubs (8 ounces each)
PHILADELPHIA Cream Cheese
Spread

1 can (14 ounces) sweetened
condensed milk

1 cup thawed COOL WHIP
Whipped Topping