

Black Forest Delight Dessert

"This rich and delicious dessert is perfect for a potluck dinner or for dessert at your house tonight."

Servings: 12 servings.

Ingredients:

1(14 Ounce) Package Oreo Cookies, crushed
½ cup Melted Butter
1(8 Ounce) Package Cream Cheese, softened
1 cup Powdered Sugar
1 tsp Rum Flavoring
1(12 Ounces) Carton Frozen Whipped Topping, thawed, divided
1(4 Ounce) Package German Sweet Chocolate, finely grated
1 cup Water
1 Small Package Black Cherry Flavored Jell-o Gelatin
1 cup Semisweet Chocolate Chips
1½ cups Cold Milk
1 Small Package Instant Chocolate Pudding Mix
1(21 Ounces) Can Cherry Pie Filling



Directions:

In a mixing bowl, combine cookie crumbs and melted butter. Press into an ungreased 13 X 9 baking dish. Bake at 350°F for 15 minutes. Remove from oven. Cool on a wire rack.

Meanwhile, beat cream cheese and powdered sugar until fluffy. Stir in rum flavoring. Fold in 1 cup whipped topping and grated German Sweet Chocolate. Spread over crust. Cover and chill.

In a microwave-safe bowl, heat water to boiling. Stir in gelatin mix and stir until dissolved. Stir in chocolate chips, stirring until melted and smooth. Cool to room temperature.

Meanwhile, in a large bowl, whisk milk and pudding mix until well mixed. Whisk a small amount of pudding into the gelatin mixture. Return all to the pudding, whisking constantly. Pour over cream cheese mixture. Spread with remaining whipped topping.

Top with cherry pie filling.

Cover with plastic wrap and chill until ready to serve.