

Lime Chocolate Refrigerator Dessert

Author: My own concoction



CHOCOLATE CRUST:

2 cups chocolate wafer cookie crumbs

4 tablespoons unsalted butter, melted

LIME FILLING:

13 ounces evaporated milk

3 ounces lime gelatin powder (small box lime Jell-O)

1 1/4 cups boiling water

1/4 cup fresh lime juice, or lemon juice

1 cup sugar (Splenda works)

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 249 Calories; 9g Fat (31.0% calories from fat); 4g Protein; 40g Carbohydrate; 1g Dietary Fiber; 20mg Cholesterol; 160mg Sodium. Exchanges: 0 Fruit; 0 Non-Fat Milk; 1 1/2 Fat; 2 1/2 Other Carbohydrates.

**Carolyn T's
Main Cookbook**

Servings: 12

Notes: Instead of using evaporated milk, you can substitute a large tub of Cool-Whip. Because of whipping up both the Jell-O and the milk, you don't realize there's actually gelatin in this - it's kind of like a pudding, but frothy at the same time.

Description: An old-fashioned jello-based whipped dessert

1. In a bowl combine the chocolate cookie crumbs and the melted butter. Reserve about 2 tablespoons of the mixture (for topping). Press the crumbs into the bottom of a 9x13 pan and set aside.
2. Chill the evaporated milk, then for 15 minutes put the can in the freezer to chill it further.
3. Dissolve the lime gelatin with the boiling water. Add the sugar and lime juice. Once cooled place the pan or bowl in the refrigerator. Chill until the Jell-O is partially set.
3. Pour the milk into the bowl of a stand mixer (preferably). Start on low, then increase speed, beating until the milk has made a solid foam - sort of like whipped cream.
4. Whip the lime Jell-O until it's a light airy texture. Combine the two (evaporated milk and lime Jell-O) and stir, folding until there are no green streaks.
5. Pour it over the chocolate cookie crumb crust. Spread to smooth it out and sprinkle with the reserved cookie crumbs. Can also be decorated with chocolate curls on top, or a halved walnut. Place toothpicks all around the dessert (so the plastic wrap won't stick to the top) and cover with plastic wrap. Chill for 2-4 hours. Cut in squares and serve.