

BLACK FOREST DREAM BARS

Ingredients:

1 pouch (1 lb. 15 oz.) Betty Crocker double chocolate chunk cookie mix
1/4 c. vegetable oil
1 egg
1 can (21 oz.) cherry pie filling
2 packages (8 oz. each) cream cheese, softened
1/2 c. sugar
1 container (8 oz.) frozen whipped topping, thawed

Directions:

Heat oven to 350 degrees. Lightly spray bottom and sides of 13" x 9" pan with cooking spray. In large bowl, stir cookie mix, oil and egg until soft dough forms. On ungreased cookie sheet, drop 3 tablespoons of dough 2 inches apart to make 3 cookies. Bake 12-13 minutes until set. Cool 2 minutes; remove from cookie sheet to wire rack. Cool completely.

Meanwhile press remaining cookie dough in bottom of sprayed pan. Reserve 1 cup cherry pie filling for topping; cover with plastic wrap and refrigerate. In a large bowl, beat cream cheese, sugar and the remaining pie filling with electric mixer on medium speed until blended. Spread cream cheese mixture over crust in pan.

Bake 35-45 minutes or until set. Cool 30 minutes. Refrigerate about 1 hour or until chilled. Spread whipped topping over cream cheese layer. Top with spoonfuls of the reserved cherry pie filling. Coarsely crumble baked cookies; sprinkle over top of bars. Refrigerate at least one hour for flavors to blend.