

## Frosty Latte Dessert

*There's no last-minute fuss in this do-ahead freezer indulgence.*

2 cups whipping (heavy) cream  
1/4 cup coffee liqueur  
1/2 cup chocolate-flavor syrup  
1/2 cup butter or margarine (firm)  
1 cup Gold Medal® all-purpose flour  
1/2 cup finely chopped nuts

1. Place whipping cream, liqueur and syrup in large bowl; refrigerate.
2. Heat oven to 350°F. Cut butter into flour in medium bowl, using pastry blender or crisscrossing two knives, until evenly mixed. Stir in nuts. Press evenly in bottom of ungreased square pan, 9x9x2 inches. Bake about 15 minutes or until light brown. Cool completely, about 30 minutes.
3. Beat whipping cream mixture with electric mixer on high speed until stiff; spread over crust. Cover and freeze at least 4 hours until firm. For serving pieces, cut into 3 rows by 3 rows; serve immediately. Store covered in freezer.

**Per Serving:** Calories 400 (Calories from Fat 280 ); Total Fat 31 g (Saturated Fat 13 g); Cholesterol 60 mg; Sodium 155 mg; Total Carbohydrate 27 g (Dietary Fiber 1 g); Protein 4 g

**% Daily Value:** Vitamin A 22 %; Vitamin C 0%; Calcium 4 %; Iron 6 %

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