

STRAWBERRY LADYBUG SQUARES!

Strawberry and Chocolate! Yum! Yum!

What you will need:

- 1. 1 box Strawberry Jello**
- 2. 1 box Dr. Oetker Strawberry mousse**
- 3. 1 cup Whipping cream**
- 4. 1 packet Whip It**
- 5. Kinder Surprise Ladybugs - see photo below**
- 6. Chocolate cookie crumbs**

Directions:

- 1. Make the jello and the mousse according to the instructions on the box. Let set firmly in the fridge.**
- 2. Whip 1 cup of whipping cream and 1 packet of Whip It together. Add sugar to taste, then chill in the fridge. Whip It will help the whipping cream hold it's shape.**
- 3. Make the crust:**

$\frac{3}{4}$ cup	melted margarine
$\frac{1}{2}$ cup	sugar

1 beaten egg

1 tsp vanilla

4 cups chocolate cookie crumbs

Mix the above ingredients together and press into the bottom of a greased 9 x 13 pan. Chill in the fridge while you mix the topping.

4. Fold the mousse and whipped cream together

5. Break the jello up a bit with a spoon and fold it into the mousse and whipped cream mixture

6. Spoon onto the chocolate crust, and top with Kinder Ladybugs.

7. Chill in the fridge until set enough to cut. About 2-3 hours. Store in the fridge once cut.

**ENJOY THE BEST BUG
DESSERT EVER!**