



This No-Bake Chocolate Dessert Combines the Best of Brownies, Fudge, and Mousse

Ingredients

- Cooking spray
- 1 (9-ounce; 255 g) package chocolate wafer cookies (about 72 cookies), such as Dewey's, Oreos, or Goya Chocolate Maria Cookies (see notes)
- 8 ounces unsalted butter (226 g; 2 sticks), cut into 1 tablespoon pieces, divided
- 1/2 ounce granulated sugar (13 g; 1 tablespoon)
- 3/4 teaspoon Diamond Crystal kosher salt, divided; for table salt, use half as much by volume
- 12 ounces chopped bittersweet chocolate (340 g; 2 1/2 cups), 70% cacao, divided
- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons instant espresso powder
- 2 teaspoons vanilla extract
- Flaky sea salt, to garnish

Directions

1. Lightly spray an 8- by 8-inch baking pan with cooking spray. Line bottom and sides with parchment paper, leaving a 2-inch overhang on 2 sides. Lightly spray parchment with cooking spray; set aside.
2. In a food processor, pulse cookies until finely ground, stopping to scrape down sides of bowl as needed, about 15 pulses. In a small microwave-safe bowl, microwave 8 tablespoons butter on high, stirring occasionally, until melted, about 1 minute. Using a flexible spatula, stir melted butter, sugar, and 1/4 teaspoon salt into ground cookies. Transfer to prepared baking pan. Using a flat-bottomed drinking glass or measuring cup, firmly press crumbs to form a compact, even layer across the bottom of the pan. Freeze, uncovered, until firm, about 15 minutes.
3. In a large microwave-safe bowl, combine 2 cups chocolate and 4 tablespoons of the butter; microwave on high, stirring every 30 seconds, until melted and smooth, about 2 minutes. Stir in sweetened condensed milk, instant espresso, vanilla, and remaining 1/2 teaspoon salt. Pour mixture into chilled crust; using an offset spatula, spread into an even layer. Refrigerate, uncovered, until set, about 1 hour.

4. In a medium microwave-safe bowl, combine remaining 1/2 cup chocolate and remaining 4 tablespoons butter. Microwave on high, stirring occasionally, until melted, about 1 minute. Stir until completely combined. Pour over chilled chocolate layer, and using an offset spatula, spread into an even layer. Refrigerate, uncovered, until set, about 30 minutes. Sprinkle with flaky sea salt. Lift parchment to remove bars from pan, and transfer to a cutting board. Using a sharp knife, cut into 36 squares. (For cleaner cuts, run knife under warm water, then dry knife with a clean kitchen towel before each slice.)