



Frosty Fall Pudding Treats

INGREDIENTS:

- One package of Golden Oreos
- 1 package (4 servings, 3.3 oz.) of Jell-O Instant White Chocolate Pudding
- 1 1/2 cups of cold milk
- 1 (8 oz.) container of Cool-Whip topping (thawed in refrigerator)
- Food colorings in yellow and orange
- Fall sprinkles

DIRECTIONS:

- Crush about 2/3 package of Golden Oreos in a food processor or large food chopper.
- Add orange food coloring until desired shade of orange is reached and mix on high until cookie bits and color are well combined.
- Place metal disks into cheesecake pan and spoon cookie crumbs evenly into all 12 wells of mini- cheesecake pan (or cupcake liners), and press firmly into bottom (I use a Mini Tart Shaper- and I love it!)
- In a large mixing bowl, mix cold milk with pudding for 2 minutes.
- Add yellow food coloring to get desired shade and mix until well combined.
- Fold in 1/2 of the Cool Whip (the rest will be used as topping- keep it refrigerated until use)
- Spoon pudding mixture into a large zip-top bag (and zip it tight).
- Cut a corner of the bag off and pipe pudding mixture into each cup, all the way to the top.
- Use a knife to smooth the tops flat and cover entire pan with plastic wrap.
- Freeze until serving (at least a few hours)
- Before serving, remove pan from freezer and allow it to warm up a little bit before popping desserts out.
- Press a finger up through the hole in the bottom of the pan, pushing each dessert up- grab it by the crust and take metal disk off the bottom.
- Serve immediately, or place in a sealed container back in the freezer until ready to serve.
- Pipe remaining Cool Whip on top of each little dessert cup and decorate as desired.
- Enjoy!!