

Mandarin Orange Dessert

A Dish To Pass

Best of the Best Minnesota Cookbook

Servings: 12

*2 sleeves Ritz crackers,
crushed*

1/4 cup butter

1/4 cup sugar

*1 carton (9 ounce) whipped
topping*

*1 can sweetened
condensed milk*

*1 can (6 ounce) frozen
orange juice concentrate,
thawed*

*2 cans (11 ounce ea)
mandarin oranges, drained*

In a bowl, mix the cracker crumbs, butter and sugar. Reserve some crumbs for the topping. Pat the mixture into a greased 9x13-inch pan.

In a bowl, mix the whipped topping, condensed milk, orange juice and drained oranges. Spoon over the crust. Sprinkle the reserved crumbs over the top.

Refrigerate.

Per Serving (excluding unknown items): 186 Calories; 8g Fat (36.2% calories from fat); 3g Protein; 28g Carbohydrate; trace Dietary Fiber; 19mg Cholesterol; 74mg Sodium. Exchanges: 1/2 Fruit; 1 1/2 Fat; 1 1/2 Other Carbohydrates.