

Brandy Alexander Parfaits

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Servings: 12

*1 1/2 cups finely crushed
Oreos
3 tablespoons butter,
melted
1 package (8 ounce) cream
cheese, softened
1 can (14 ounce)
sweetened condensed milk
3 tablespoons creme de
cacao
2 tablespoons brandy
1 cup whipping cream,
chilled*

In a bowl, combine the cookie crumbs with melted butter. Reserve one-quarter cup for garnish. Divide the crumbs among twelve wine goblets or dessert dishes, pressing evenly into the bottom.

Refrigerate while preparing the filling.

In a large mixer bowl, beat the cream cheese until fluffy. Add sweetened condensed milk, creme de cacao and brandy. Mix well.

In a separate bowl, whip the chilled cream to stiff peaks. Fold into the cheese mixture. Divide evenly among the prepared glasses. Cover and chill until firm, about four hours.

Garnish with the reserved cookie crumbs.

Per Serving (excluding unknown items): 261 Calories; 19g Fat (67.6% calories from fat); 4g Protein; 17g Carbohydrate; 0g Dietary Fiber; 65mg Cholesterol; 126mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 3 1/2 Fat; 1 Other Carbohydrates.