

Chocolate-Peppermint Striped Delight

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Servings: 24

45 (about 1-1/2 cups) vanilla wafers, finely crushed
1/4 cup butter, melted
1/2 cup sugar, divided
1 package (8 ounce) cream cheese, softened
3 cups + 2 tablespoons cold milk, divided
1/4 cup candy canes, finely crushed
1 tub (12 ounce) Cool Whip whipped topping, thawed and divided
2 packages (3.9 ounce ea) chocolate instant pudding
1/4 cup coarsely crushed candy canes (for garnish)

Preparation Time: 30 minutes

In a bowl, mix the wafer crumbs, butter and two tablespoons of sugar. Press onto the bottom of a 13x9-inch dish. Refrigerate until ready to use.

In a medium bowl, beat the cream cheese, remaining sugar and two tablespoons of milk until blended. Stir in the candy canes. Add 1-1/4 cups of whipped topping. Mix well. Spread over the crust.

In a bowl, beat the pudding mixes and remaining milk with a whisk for 2 minutes. Pour over the cream cheese layer. Let stand for 5 minutes or until thickened. Cover with the remaining whipped topping.

Refrigerate for four hours.

Top with coarsely crushed candy canes just before serving.

Start to Finish Time: 4 hours 30 minutes

To easily cut the dessert to serve:

Place the dessert in a freezer about one hour before cutting into squares to serve.

Per Serving (excluding unknown items): 120 Calories; 7g Fat (55.2% calories from fat); 1g Protein; 12g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 83mg Sodium. Exchanges: 0 Lean Meat; 1 1/2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	120	Vitamin B6 (mg):	trace
% Calories from Fat:	55.2%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	40.8%	Thiamin B1 (mg):	trace

% Calories from Protein: 4.0%
 Total Fat (g): 7g
 Saturated Fat (g): 4g
 Monounsaturated Fat (g): 3g
 Polyunsaturated Fat (g): trace
 Cholesterol (mg): 16mg
 Carbohydrate (g): 12g
 Dietary Fiber (g): trace
 Protein (g): 1g
 Sodium (mg): 83mg
 Potassium (mg): 24mg
 Calcium (mg): 11mg
 Iron (mg): trace
 Zinc (mg): trace
 Vitamin C (mg): 0mg
 Vitamin A (i.u.): 210IU
 Vitamin A (r.e.): 59 1/2RE

Riboflavin B2 (mg): trace
 Folic Acid (mcg): 2mcg
 Niacin (mg): trace
 Caffeine (mg): 0mg
 Alcohol (kcal): 0
 % Daily Value: 0%

Food Exchanges

Grain (Starch): 0
 Lean Meat: 0
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 0
 Fat: 1 1/2
 Other Carbohydrates: 1

Nutrition Facts

Servings per Recipe: 24

Amount Per Serving

Calories 120 Calories from Fat: 66

% Daily Values*

Total Fat 7g 11%
 Saturated Fat 4g 19%
 Cholesterol 16mg 5%
 Sodium 83mg 3%
 Total Carbohydrates 12g 4%
 Dietary Fiber trace 1%
 Protein 1g

Vitamin A 4%
 Vitamin C 0%
 Calcium 1%
 Iron 2%

* Percent Daily Values are based on a 2000 calorie diet.