

FROG PARFAITS!

What you will need:

1. 1 box of Pistachio Pudding
2. Crushed green LilyPad Cookies (Save the extra cookies for Summertime Christmas Parfaits!)
3. Sprinkles
4. ½ cup whipping cream
5. Clear glasses
6. Kinder Surprise Frogs or gummy frogs

LILYPAD COOKIES:

In a large bowl mix the wet ingredients together:

- ½ cup melted margarine
- 1 cup sugar
- 1 Tbsp vanilla
- 2 Tbsps milk
- 1 beaten egg
- ¼ tsp green food gel coloring or 5-6 squirts food coloring

In a small bowl mix the dry ingredients together:

- 1 ¾ cups flour

2 tsps baking powder
½ tsp salt

Mix the dry ingredients a bit at a time into the wet ingredients. Stir well after each addition. Form into a ball.

Grease a cookie sheet or use parchment paper. Place cookie ball onto the baking sheet and press until it is one large flat cookie!

Bake in pre-heated oven at 350 for approximately 15 minutes.

Let cool completely, then crumble!

DIRECTIONS:

1. Make the Pistachio pudding according to the directions on the box. Put it in fridge until set
2. Whip the whipping cream with an electric mixer until it is stiff. Add sugar to taste and chill in the fridge.
3. Layer the parfait!

- Spoon Lilypad cookie crumbs into bottom of the glass
- Add sprinkles
- Pudding
- Lilypad cookie crumbs
- Sprinkles
- Pudding

Top with whipped cream and Kinder Surprise frog or gummy frogs!

**A HOPPING GOOD TIME
IN YOUR TUMMY!**