

SUMMERTIME CHRISTMAS PARFAITS!

What you will need:

1. 1 box Dr. Oetker Strawberry Mousse
2. Christmas Cookie Crumble (save the extra cookie crumble for Frog Parfaits!)
3. Sprinkles
4. Toppings like mini marshmallows or candy canes
5. Clear glasses

Christmas Cookie Crumble:

In a large bowl mix the wet ingredients:

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

In a small bowl mix the dry ingredients:

- 1 ¾ cups flour

2 tsps baking powder

½ tsp salt

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

Grease a cookie sheet or use parchment paper.

Press the cookie ball so it is even and flat.

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

Cool completely and then crumble.

Directions:

1. Make the strawberry mousse according to the directions on the box. Place in the fridge to set.
2. Spoon Christmas Cookie Crumble into the bottom of the glass
3. Add sprinkles
4. Spoon in the mousse
5. Spoon in Christmas Cookie Crumble
6. Add sprinkles
7. Spoon in the mousse
8. Top with more crumble or sprinkles. Add mini marshmallows or a candy cane!

MERRY CHRISTMAS!

