



Raspberry Lemon Cream Cups

INGREDIENTS:

- 40 Nilla Wafers
- 4 Tablespoons of melted butter
- 1 package (4-serving size) of instant lemon pudding
- 1 1/2 cups of cold milk
- 1 container of Cool Whip topping
- 2-3 cups of fresh raspberries (about 60 berries)

DIRECTIONS:

- In a food processor or a large food chopper, crush Nilla wafers to fine crumbs.
- Add melted butter to crumbs and pulse a few more times to combine.
- Prepare mini-cheesecake pan by placing metal disks in the bottom of each cup.
- Evenly divide crumbs between all 12 cups.
- Press firmly into bottom of each cup using a mini tart shaper or the end of a wooden spoon.
- In a large mixing bowl, combine cold milk with packet of pudding mix. Beat on medium for 2 minutes.
- Mix in HALF of the Cool Whip topping (the rest will be used on top once dessert is frozen, so you can return it to the refrigerator).
- Spoon/pour pudding mixture into a large zip-top bag and carefully clip a corner off.
- Pipe filling into each cup, covering crust and filling only half way.
- Place 4 to 5 fresh raspberries on top of filling in each cup.
- Pipe filling over raspberries until it reaches top of cup (be sure to push filling down around berries and not just on top of them).
- Use a knife to level the tops of each cup.
- Cover with plastic wrap and freeze for several hours (or overnight!)
- Once frozen, allow pan to warm just slightly at room temperature and then use your fingers to push up on metal disk and push each dessert out of the pan.
- Remove metal disks from bottom crust.
- Pipe remaining Cool Whip on top and garnish with remaining raspberries on top.
- Serve frozen or just chilled, but don't leave at room temperature for more than about an hour or your crust will start to get soggy!
- Enjoy!!