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101 THINGS TO DO WITH PUDDING



Creamy pudding makes sweet breads, fruit salads, cookies, pies, and cakes into wonderful dreamy treats.

- Overnight Pecan Sticky Buns**
- Berry Yogurt Parfait Salad**
- Chocolate Pudding Cookies**
- White Chocolate**
- Raspberry Freezer Pie**
- Blueberry Punch Bowl Cake**
- And More**

COOKBOOK

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101 THINGS TO DO WITH PUDDING

ASHCRAFT



101 Things[®] To Do With Pudding

BY
STEPHANIE
ASHCRAFT



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CHERRY CHEESECAKE TRIFLE

1 small box **sugar-free cherry gelatin**
1 cup **boiling water**
1 (9-inch) **angel food cake**, cut into cubes
1 can (20 ounces) **reduced-sugar cherry pie filling**
1 cup **cold milk**
1 small box **instant cheesecake pudding mix**
1 container (8 ounces) **fat-free frozen whipped topping**, thawed

In a small bowl, combine gelatin and boiling water until gelatin is completely dissolved. Chill for 20 minutes.

Place half the angel food cubes in bottom of a large trifle or glass bowl. Drizzle half the gelatin mixture over top. Spoon half the pie filling over soaked cubes and then repeat layers.

In a separate bowl, combine milk and dry pudding mix until thick and smooth. Fold in whipped topping until thoroughly combined. Spread over layers in bowl. Refrigerate for 2–4 hours before serving. Store leftovers in refrigerator. Makes 16 servings.

PUMPKIN SPICE TRIFLE

1 cup **pumpkin puree**
1/2 cup **water**
1/2 cup **applesauce**
3 **eggs**
1 **spice cake mix**
3 small boxes **instant vanilla or cheesecake pudding mix**
2 1/2 cups **cold milk**
1 container (8 ounces) **frozen whipped topping**, thawed
1 cup **chopped pecans**
1 cup **English toffee bits**

Preheat oven to 350 degrees.

In a large bowl, beat pumpkin puree, water, applesauce, and eggs until smooth. Gradually stir in cake mix and 1 box dry pudding mix. Spread batter into a 9 x 13-inch pan prepared with nonstick spray. Bake for 40–45 minutes. Allow cake to cool completely.

In a separate bowl, beat remaining dry pudding mix and milk together for 1–2 minutes until smooth. Chill for 5 minutes. Fold whipped topping into pudding until well blended.

Crumble one-third of the cake in the bottom of a large glass bowl. Spoon one-third of the pudding topping evenly over cake layer. Sprinkle with one-third of the pecans and one-third of the toffee bits. Repeat all layers two more times. Refrigerate before and after serving. Makes 16 servings.

CINNAMON ROLLS

4 cups	bread flour
1/2 small box	instant vanilla pudding mix
1/4 cup	warm water
1/4 cup	butter or margarine , melted
1 cup	warm milk
1	egg , beaten
1 tablespoon	sugar
1/2 teaspoon	salt
1 envelope (.25 ounce)	active dry yeast
1/2 cup	butter or margarine , softened
1 cup	brown sugar
3 teaspoons	cinnamon
1 container (16 ounces)	cream cheese frosting

In a bowl, combine flour and dry pudding mix. In the pan for your bread machine, add water, melted butter, milk, egg, sugar, and salt. Spoon flour mixture evenly over top and then sprinkle yeast over flour layer. Set bread machine to dough cycle and start.

When the dough cycle finishes, roll dough into a 10 x 17-inch rectangle on a lightly floured large cutting board. In a microwave safe bowl, combine butter, brown sugar, and cinnamon. Microwave for 10–15 seconds. Stir and spread brown sugar mixture over dough. Starting with the widest end, roll dough into a log. Slice into 16 pieces and then place on a baking sheet prepared with nonstick spray. Allow dough to rise in a warm place for 45 minutes, or until double in size. Preheat oven to 350 degrees. Bake for 17–20 minutes. While warm, top with desired amount of cream cheese frosting. Makes 16 rolls.