

Savannah Smiles™  
Lemon Blueberry Parfait

Little Brownie®  
Bakers



## Savannah Smiles™ Lemon Blueberry Parfait

This light and creamy layered lemon dessert uses only 5 ingredients to create a simple, yet beautiful presentation

### Ingredients:

- One small pkg (3.4 or 3.5 oz) instant lemon pudding and pie filling
- 1 1/2 cups whipped topping, divided
- 2 cups cold milk
- 1/2 cup fresh blueberries
- 3/4 pkg (about 21) Savannah Smiles lemon cookies. Leave 8 or 9 whole cookies to decorate desserts with, and crush the remaining 12 cookies into cookie crumbs.

### Directions:

1. Prepare lemon pudding as directed: With a whisk or an electric mixer, blend together the pudding mix and 2 cups milk, on low speed for about 2 minutes. Let set for 5 minutes.
2. In a separate bowl, stir together with a spoon, 1 cup pudding and 1/2 cup whipped topping.
3. Using 2 to 4 clear dessert cups, layer the ingredients into each cup as follows:
  - a. Lemon Pudding
  - b. Cookie Crumbs
  - c. Pudding/Whipped Topping Mixture
  - d. Blueberries
  - e. Lemon Pudding
  - f. Cookie Crumbs
  - g. Pudding/Whipped Topping Mixture
  - h. Blueberries
  - i. Whipped Topping
  - j. Top with a blueberry and cookie crumbs
  - k. Just before serving, insert 2 or 3 whole cookies near the edges

Refrigerate until ready to serve.

Note: Recipe makes 2 to 4 servings, depending on the size of your dessert cups. Clear stemmed glasses, such as wine glasses, make for a great presentation.