



Lemon Striped Delight

READY IN



280 min.

SERVINGS



40

CALORIES



129 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 oz baker's chocolate white
- 6 Tbsp butter melted
- 8 oz philadelphia cream cheese softened
- 6.8 oz jell-o lemon flavor pudding instant
- 2 Tbsp milk cold
- 3.3 cups milk cold
- 0.3 cup sugar
- 11 oz vanilla wafers divided
- 12 oz cool whip whipped topping divided thawed

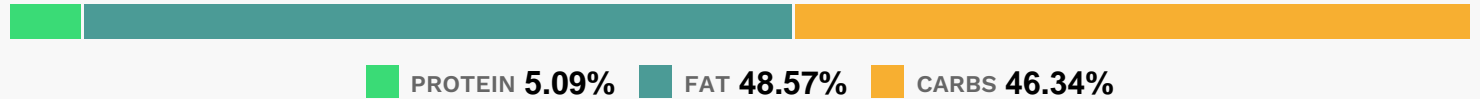
Equipment

- bowl
- baking sheet
- whisk

Directions

- Reserve 24 wafers. Finely crush remaining wafers; place in medium bowl.
- Add butter; mix well. Press onto bottom of 13x9-inch dish. Refrigerate until ready to use.
- Whisk cream cheese, sugar and 2 Tbsp. milk in medium bowl until blended. Stir in 1-1/4 cups COOL WHIP; spread over crust. Beat pudding mixes and 3-1/4 cups milk with whisk 2 min.; pour over cream cheese layer.
- Let stand 5 min. or until thickened; cover with remaining COOL WHIP.
- Refrigerate 4 hours. Meanwhile, melt chocolate. Arrange reserved wafers in single layer on baking sheet; drizzle with chocolate. Refrigerate until chocolate is firm.
- Garnish dessert with chocolate-drizzled wafers just before serving.

Nutrition Facts



Properties

Glycemic Index:9.25, Glycemic Load:5.92, Inflammation Score:-1, Nutrition Score:1.5386956632137%

Nutrients (% of daily need)

Calories: 129.43kcal (6.47%), Fat: 7.06g (10.86%), Saturated Fat: 4.17g (26.06%), Carbohydrates: 15.15g (5.05%), Net Carbohydrates: 15.01g (5.46%), Sugar: 11.16g (12.4%), Cholesterol: 13.17mg (4.39%), Sodium: 108.04mg (4.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.33%), Vitamin B2: 0.07mg (4.15%), Calcium: 39.02mg (3.9%), Phosphorus: 38.27mg (3.83%), Vitamin A: 169.21IU (3.38%), Vitamin B1: 0.05mg (3.19%), Vitamin B12: 0.15µg (2.47%), Folate: 7.74µg (1.93%), Selenium: 1.19µg (1.7%), Potassium: 57.01mg (1.63%), Vitamin D: 0.23µg (1.51%), Vitamin B3: 0.24mg (1.22%), Vitamin B5: 0.12mg (1.16%), Vitamin E: 0.16mg (1.05%)