

# Lemon Cookie Pudding

*Celebrating Easter Together  
Publix Aprons*

## Servings: 12

*16 ounces frozen whipped topping,  
thawed and divided  
3 tablespoons unsalted butter  
30 (3 cups) golden sandwich cookies,  
divided  
1 large zip-top bag  
1 package (3.4 ounce) JELL-O  
cheesecake (or vanilla) instant  
pudding  
1 cup reduced-fat milk  
6 ounces fresh (or frozen) raspberries  
1 cup lemon curd (or prepared lemon  
pudding)*

## Preparation Time: 25 minutes

Thaw the whipped topping to room temperature. Place the butter in a large microwave-safe bowl. Microwave on HIGH for 30 to 45 seconds or until melted.

Place the cookies in the zip-top bag. Crush coarsely (reserve one cup for later use). Combine the remaining cookies into the butter. Press the mixture lightly into a nine-inch deep serving plate.

In a bowl, whisk the pudding mix and milk for 2 minutes or until thick. Stir in two cups of whipped topping until blended. Spread the mixture over the cookies. Sprinkle the raspberries evenly over the pudding mixture, then press into the pudding.

In a bowl, combine the lemon curd and two cups of the whipped topping until blended. Spread evenly over the berries. Top with the remaining whipped topping and sprinkle the reserved cookies on top.

Cover and chill for 90 minutes or overnight.

Serve.

Start to Finish Time: 1 hour

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Per Serving (excluding unknown items): 25 Calories; 3g Fat (99.5% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 8mg Cholesterol; trace Sodium. Exchanges: 1/2 Fat.

Desserts

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	25	<b>Vitamin B6 (mg):</b>	0mg
<b>% Calories from Fat:</b>	99.5%	<b>Vitamin B12 (mcg):</b>	trace
<b>% Calories from Carbohydrates:</b>	0.0%	<b>Thiamin B1 (mg):</b>	0mg
<b>% Calories from Protein:</b>	0.5%	<b>Riboflavin B2 (mg):</b>	trace
<b>Total Fat (g):</b>	3g	<b>Folacin (mcg):</b>	trace
<b>Saturated Fat (g):</b>	2g	<b>Niacin (mg):</b>	trace
<b>Monounsaturated Fat (g):</b>	1g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	trace	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	8mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	trace		
<b>Dietary Fiber (g):</b>	0g		
<b>Protein (g):</b>	trace		
<b>Sodium (mg):</b>	trace		
<b>Potassium (mg):</b>	1mg		
<b>Calcium (mg):</b>	1mg		
<b>Iron (mg):</b>	trace		
<b>Zinc (mg):</b>	trace		
<b>Vitamin C (mg):</b>	0mg		
<b>Vitamin A (i.u.):</b>	108IU		
<b>Vitamin A (r.e.):</b>	26 1/2RE		

## Food Exchanges

<b>Grain (Starch):</b>	0
<b>Lean Meat:</b>	0
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	0
<b>Fat:</b>	1/2
<b>Other Carbohydrates:</b>	0

## Nutrition Facts

Servings per Recipe: 12

### Amount Per Serving

<b>Calories</b>	25	<b>Calories from Fat:</b>	25
<b>% Daily Values*</b>			
<b>Total Fat</b>	3g		4%
Saturated Fat	2g		9%
<b>Cholesterol</b>	8mg		3%
<b>Sodium</b>	trace		0%
<b>Total Carbohydrates</b>	trace		0%
Dietary Fiber	0g		0%
<b>Protein</b>	trace		
<b>Vitamin A</b>			2%
<b>Vitamin C</b>			0%
<b>Calcium</b>			0%
<b>Iron</b>			0%

\* Percent Daily Values are based on a 2000 calorie diet.