

# Frosty Orange Dream Squares

## Ingredients:

40 NILLA Wafers, finely crushed (about 1-1/2 cups)  
1/4 cup (1/2 stick) butter, melted  
2 cups cold milk  
2 pkg. (4-serving size each) JELL-O Vanilla Flavor Instant Pudding (see note below)  
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided  
2 cups orange sherbet, softened

## Directions:

LINE 13×9-inch pan with foil, with ends of foil extending over sides of pan. Mix wafer crumbs and butter. Press onto bottom of prepared pan; set aside.

ADD milk to dry pudding mixes in medium bowl. Beat with wire whisk 2 min. or until well blended. Gently stir in half of the whipped topping.

Spoon evenly over crust. Refrigerate 10 min. Add remaining whipped topping to sherbet; stir with wire whisk until well blended. Spoon over pudding layer; cover.

FREEZE at least 3 hours. Use foil handles to remove dessert from pan before cutting into squares to serve. Store leftovers in freezer.

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