

Pistachio Ginger Delights

This recipe makes 72 delights (or 2 medium HR trays)



Ingredients

- 1 - 3.4oz box instant pistachio pudding
- 2 cups milk
- 1 cup orange zest
- 1 - 8oz tub Cool Whip
- 72 GingerSnaps

This recipe was contributed by John In Bibs

Directions:

1. This recipe uses either a silicone mold or a set of dividers to portion out each treat. If you are using dividers, set them for the smallest portion size and use parchment on the tray.
2. Follow the instructions on the instant pudding box to mix the pudding.
3. Once the pudding begins to set, gently fold in $\frac{1}{2}$ of the Cool Whip until well combined.
4. Place one GingerSnap cookie at the bottom of each mold space. If using a mold with 24 spaces of approximately 1.5 x 1.5 inches, place one cookie per space. Alternatively, use dividers in the 40-section configuration with parchment on the tray.
5. Spoon the pudding mixture over each GingerSnap, filling the mold spaces evenly. Scrape off the excess.
6. Sprinkle fresh orange zest on top of each filled space for a burst of flavor.
7. Put in the freezer to harden fully.
8. If you are using silicone molds, pop each treat out of the mold and arrange on a parchment lined tray.
9. Freeze dry.
10. Store in jars for short-term use or in mylar bags for long-term storage

Rehydration:

Not intended for rehydration. These are a freeze dried sweet treat!

Notes:

If you use organic oranges for your zest you are likely to have less chemicals on the orange. Don't overdue the orange zest quantity or it may overwhelm the flavor.

Nutritional Value Per 1.5" square treat

Calories: 42 Protein: 0.5 g Fat: 1 g Carbohydrates: 8 g Sugar: 4g Fiber: 0 g