



Choco Mud Pies Recipe

Preparation Time	20
Cooking Time	63
Serving Size	6

Ingredients:

FOR THE CHOCOLATE BASE

- 1 cup chocolate cookie, crushed
- 2 Tbsp margarine, melted
- 1 Tbsp sugar, white

FOR THE CREAM FILLING

- 1/2 Tbsp unflavored gelatin, dissolved in reserved syrup
- 2 Tbsp milk, evaporated
- 1/2 cup cream cheese, softened
- 1 Tbsp sugar, white
- 1/2 cup all-purpose cream, chilled
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained, reserve syrup

Preparation:

1. CHOCOLATE BASE: Combine crushed cookies, margarine and sugar. Spread about 2 1/2 tablespoons of the mixture in a glass or cup. Chill until firm.
2. CREAM FILLING: Heat gelatin and milk until gelatin is dissolved. Set aside.
3. Beat cream cheese and sugar until light and fluffy. Add the dissolved gelatin, while mixing, until incorporated. Set aside. Whip chilled cream for 2 minutes and fold into the gelatin.
4. Spread 2 tablespoons of cream mixture into the prepared chocolate crust, and then add 2 tablespoons of DEL MONTE Fiesta Fruit Cocktail. Top with remaining cream. Chill for 15 - 30 minutes. Garnish with cherry, if desired.

Chef's Tip

Chilling the bowl and whisk prior to whipping helps the cream whip faster.

Lusog Notes

This Choco Mud Pies dessert contains vitamin A which helps maintain healthy skin and normal vision.

Cooking Skills Needed

- Mixing
- Beating