



Fiesta Float Recipe (Party)

Preparation Time	10
Cooking Time	495
Serving Size	32

Ingredients:

- 2 packs graham crackers
- 4 cups all-purpose cream, chilled
- 1 cup condensed milk, sweetened
- 2 cans DEL MONTE Fiesta Fruit Cocktail (836g), drained

Preparation:

1. Arrange pieces of graham crackers to cover bottom of a 6 x 6-inch pan.
2. Mix all-purpose cream and milk. Spread a portion on top of graham crackers. Arrange a portion of DEL MONTE Fiesta Fruit Cocktail over cream. Repeat layering using the remaining graham crackers, cream mixture and fruits. Crush remaining graham crackers and sprinkle on top before serving.
3. Cover and refrigerate for a few hours or overnight. Slice and serve.

Chef's Tip

When combining the milk and cream, gradually stir in the milk to the cream while stirring to prevent the mixture from being lumpy.

Lusog Notes

This Fiesta Float dish gives you vitamins A and C that helps maintain healthy skin and vision, as well as fight common infections.

Cooking Skills Needed

- Layering
- Mixing

Cooking Tools

- Measuring Cups
- Spatula