



## Sand Pudding

You start by blending some Vanilla Wafers and just a couple of Oreos in a food processor. Like a whole bag of Vanillas to 3 Oreos. Unless you are looking for black sand, then add more Oreos. Blend them up real nice and this is what you should have: SAND! Now you see where the name comes in. The you could just put in regular pudding in between sand layers, but that just wouldn't be as yummy. So we pimp out the pudding. You have regular vanilla pudding and you add cool whip, cream cheese, powdered

sugar, oh man, my sugar tooth is kickin' in just thinking about it. Once you have it all blended up, you start the layers. And of course, it is only appropriate to do it in a bucket! And Voila, that easy! You just layer it up, sand, pudding, sand, pudding (I wonder where the name came from?) and stick a shovel in it for serving and you are good to go! Look how creative you are with such little effort! Yep, I left to get something else ready only to come back and find the little man grabbin' a shovel. And of course like the good mother I am, I waited for him to grab the spoon so I could snap a picture before I took it away. Don't worry, he got some later! Here is the full recipe:

- 1 pkg Vanilla Wafers
- 3 or 4 Oreos
- 8 oz Cream Cheese
- 1/4 C Butter
- 2/3 C powdered sugar
- 2 small pkgs French Vanilla pudding mix
- 2 3/4 C Milk
- 12 oz Cool Whip

Crush Oreos and Vanilla Wafers in a food processor. In a separate bowl, cream together softened 8 oz cream cheese, butter, and powdered sugar. In another bowl, mix pudding with milk. Add to cream cheese mixture. Fold in cool whip. Layer into buckets with sand, pudding, sand etc.