Try these New and Exciting Recipes with NILLA WAFERS

NILLA makes a difference in your recipes... because the good taste always comes through.
When you think NILLA Wafers, you think Banana Pudding, that delicious traditional dessert which originated in the South. As good as it is, it is only one of many, many new and different desserts that can be made with NILLA Wafers. Whether the occasion is plain or fancy, whether it’s just for family or whether it’s for more elaborate entertaining, there’s a NILLA Wafer dessert that’s perfect for the creative chef to serve. Finely rolled, coarsely crushed or whole, NILLA Wafers are just the beginning of a whole new world of desserts and snacks.

You can Fill a NILLA Wafer to make Mini Ice Cream Sandwiches. You can Top a NILLA Wafer with all sorts of good things for all sorts of good snacking -- after school, while watching TV and with coffee, tea or milk. Finely roll NILLA Wafers for an excellent crust for pies, tarts and cheesecake. Coarsely crush and mix with chocolate chips to coat scoops of ice cream. Use whole for Banana Rum Trifle, Almond Raisin Tortoni and NILLA Wafer Banana Splits.

For snacks and desserts to remember, try these new and exciting recipes with NILLA Wafers. You’ll find NILLA Wafers makes a difference ... because the good taste always comes through!
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**FILL A NILLA WAFER**

**Mini Ice Cream Sandwiches:**
Spoon vanilla ice cream between 2 NILLA Wafers to make a sandwich. Roll edges in mini-chocolate chips; freeze.

**Frozen Yogurt Sandwiches:**
Spoon your favorite flavor of frozen yogurt between 2 NILLA Wafers to make a sandwich; freeze.

**Carrot Raisin:**
Blend together 1 (8-ounce) package softened cream cheese and 1/3 cup each grated carrot and raisins. Spread between 2 NILLA Wafers to make sandwiches.

**Fruit ’n Cheese:**
Arrange apple or pear slices between 2 NILLA Wafers with Cheddar or American cheese slices to make sandwiches.
Lemon Pudding:
Prepare 1 (3 3/8-ounce) package ROYAL Instant Lemon Pudding according to package directions, using 2 cups milk; stir in 1/3 cup each chopped PLANTERS Walnuts and raisins; spread between 2 NILLA Wafers to make sandwiches.
TOP A NILLA WAFER

Peanut Butter-Banana:
Spread peanut butter on NILLA Wafers; top with banana slices.

Puddin’ Fruit:
Prepare 1 (3 3/8-ounce) package ROYAL Instant Vanilla Pudding according to directions, using 2 cups milk; mix in 1 (8-ounce) can crushed pineapple, drained, 1 small orange, diced, and 1/2 cup flaked coconut. Spread on NILLA Wafers.

Fudge Nutter:
Combine 1 (4 1/8-ounce) package ROYAL Instant Chocolate Pudding, 2 cups milk and 1/3 cup peanut butter; prepare according to package directions. Spoon onto NILLA Wafers; sprinkle with coconut.

Marshmallow Fudge:
Place a milk chocolate candy bar section and 3 mini-marshmallows on each NILLA Wafer; place on baking sheet. Bake at 400°F. for 5 minutes, or until lightly browned.

Peachy Cheese:
Drain and dice 1 (8 3/4-ounce) can sliced peaches. Blend with 1 cup cottage cheese. Spoon onto NILLA Wafers.

Jelly ’n Cheese:
Spread cream cheese and your favorite variety of jelly on NILLA Wafers.

Chocolate Dipped:
Dip half of each NILLA Wafer in melted semi-sweet-chocolate chips; dry on waxed paper.
Frozen Layered Pudding Pops
Makes 8 pops

1 (4 1/8-ounce) package ROYAL Instant Chocolate Pudding
1 (3 3/8-ounce) package ROYAL Instant Vanilla Pudding

4 cups milk
38 NILLA Wafers, finely rolled (about 1 1/2 cups crumbs)
1/4 cup honey
8 (7-ounce) paper cups
8 popsicle sticks

Separately prepare ROYAL Instant Chocolate Pudding and ROYAL Instant Vanilla Pudding according to package directions, using 2 cups milk for each.

Combine NILLA Wafer crumbs and honey. In each of 8 paper cups, layer about 2 tablespoons chocolate pudding, 1 tablespoon crumb mixture, 2 tablespoons vanilla pudding and 1 tablespoon crumb mixture. Repeat layers omitting final layer of crumbs. Insert popsicle stick into center of each. Freeze 4 to 6 hours or until firm. To serve, remove paper cups by tearing.
Fruit Crisp  
Makes 8 servings
20 NILLA Wafers, finely rolled (about 3/4 cup crumbs)  
2 tablespoons light brown sugar  
1 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
1/4 cup BLUE BONNET Margarine, softened  
1/2 cup chopped PLANTERS Walnuts  
2 (29-ounce) cans sliced peaches, drained, or 1 quart blueberries, or 1 quart sliced pears

Combine NILLA Wafer crumbs, sugar, cinnamon and nutmeg. Using a pastry blender or fork, blend in BLUE BONNET Margarine; stir in PLANTERS Walnuts. Arrange fruit in a greased 8×8-inch pan. Spoon crumb mixture over fruit.
Bake at 375°F. for 30 minutes. Serve warm or cold.

Nutty NILLA Wafer Balls  
Makes 4 dozen
2/3 cup chopped PLANTERS COCKTAIL Peanuts  
1 (12-ounce) package NILLA Wafers, finely rolled (about 3 1/4 cups crumbs)  
1/2 cup snipped DROMEDARY Pitted Dates  
1/3 cup honey  
1/3 cup orange juice  
2/3 cup semisweet-chocolate chips

Reserve 2 tablespoons PLANTERS COCKTAIL Peanuts. Combine NILLA Wafer crumbs, DROMEDARY Pitted Dates and remaining nuts. Stir together honey and orange juice; blend with crumb-nut mixture. Shape into balls, using 1 tablespoon mixture for each. Melt chocolate chips over low heat; dip tops of balls into chocolate; sprinkle with reserved nuts.
Apple Snacking Cake
Makes 9 servings

25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1 cup all-purpose flour
1 cup sugar
2 teaspoons baking soda
1/4 teaspoon salt
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 cup BLUE BONNET Margarine, melted
2 eggs, slightly beaten
2 cups chopped apples
3/4 cup chopped PLANTERS Walnuts

Confectioner's sugar, optional

Combine NILLA Wafer crumbs, flour, sugar, baking soda, salt, cinnamon and nutmeg. Blend in BLUE BONNET Margarine and eggs; stir in apples and PLANTERS Walnuts. Spread in greased and floured 9 x 9-inch pan.

Bake at 350°F. for 40 to 45 minutes. If desired, dust with confectioner's sugar. Serve warm or cold.

Crunchy Ice Cream Scoops
Makes 6 servings

25 NILLA Wafers, coarsely crushed
1/3 cup mini-chocolate chips
6 scoops ice cream (any flavor)

Combine crushed NILLA Wafers and mini-chocolate chips. Roll ice cream balls in mixture; freeze until serving time.

NILLA Wafer Banana Splits
Makes 4 servings

24 NILLA Wafers
1 cup vanilla ice cream
2 medium bananas, sliced
1/2 cup chocolate sauce
1 cup strawberry ice cream
Whipped cream
Maraschino cherries with stems

Coarsely crush 20 NILLA Wafers; reserve remaining for garnish.

In each of 4 parfait glasses or goblets, layer 1/4 cup vanilla ice cream, 2 tablespoons cookie pieces, banana slices and 1 tablespoon chocolate sauce; repeat layers, using strawberry ice cream in place of vanilla ice cream. Freeze until serving time or serve immediately garnished with whipped cream, a cherry and a wafer.
Amaretto Cheesecake
Makes 12 servings

Crust:
- 50 NILLA Wafers, finely rolled (about 2 cups crumbs)
- 1/3 cup sugar
- 1/2 cup finely chopped PLANTERS Almonds
- 1/2 cup BLUE BONNET Margarine, melted

Filling:
- 3 (8-ounce) packages cream cheese, softened
- 2/3 cup sugar
- 1 cup dairy sour cream
- 4 eggs
- 1/2 cup amaretto liqueur

Garnish:
- 2 kiwi fruit, peeled, sliced and halved

Combine NILLA Wafer crumbs, 1/3 cup sugar, PLANTERS Almonds and BLUE BONNET Margarine; press against bottom and 2-inches up sides of a 9-inch spring form pan. Set aside.

Beat together cream cheese and 2/3 cup sugar until smooth; blend in sour cream, eggs and amaretto.

Pour into prepared crust. Bake at 350°F. for 1 hour. Turn oven off and allow cheesecake to remain in oven 30 minutes, leaving door slightly ajar. Cool; chill 4 hours or until serving time. Garnish with kiwi slices.

Festive Bombe
Makes 16 servings

1 (12-ounce) package NILLA Wafers, finely rolled (about 3 1/4 cups crumbs)
1 cup flaked coconut
1/2 cup BLUE BONNET Margarine, melted
1 (3 3/8-ounce) package ROYAL Instant Pistachio Pudding
2 cups milk
1 cup heavy cream, whipped
1 quart strawberry ice cream, slightly softened

Combine NILLA Wafer crumbs, coconut and BLUE BONNET Margarine; press against bottom and sides of a 2 1/2-quart foil-lined bowl. Place in freezer 10 minutes.

Prepare ROYAL Instant Pistachio Pudding according to package directions, using 2 cups milk; fold in whipped cream. Press an even layer of ice cream against crumb layer; spoon in pudding mixture; freeze overnight. Unmold; remove foil. Let stand at room temperature 15 to 20 minutes before slicing.
### Pineapple Lime Chiffon Tarts

**Makes 14 tarts**

**Crust:**
- 62 NILLA Wafers, finely rolled (about 2 1/2 cups crumbs)
- 1/4 cup sugar
- 1/2 cup BLUE BONNET Margarine, melted

**Filling:**
- 3 eggs, separated
- 1 (3-ounce) package ROYAL Lime Gelatin
- 1 cup boiling water
- 1 (8-ounce) can crushed pineapple, drained
- 1/3 cup sugar

**Garnish:**
- Heavy cream, whipped
- Lime slices

Combine NILLA Wafer crumbs, 1/4 cup sugar and BLUE BONNET Margarine until blended. Using about 1/4 cup crumb mixture per tart, press against bottom and sides of 14 paper-lined 2 1/2-inch muffin pan cups. Refrigerate.

For filling, beat egg yolks until thick and light. Dissolve ROYAL Lime Gelatin in boiling water; gradually stir into yolks. Mix in pineapple. Chill until slightly thickened.

Beat egg whites until soft peaks form; gradually add 1/3 cup sugar, beating until stiff. Fold into thickened gelatin mixture. Spoon into prepared tart shells. Chill 3 to 4 hours or until firm. Garnish with whipped cream and lime slices.

### Glazed Apple Tart

**Makes 8 servings**

**Crust:**
- 25 NILLA Wafers, finely rolled (about 1 cup crumbs)
- 1/2 cup all-purpose flour
- 1 (3-ounce) package cream cheese, softened
- 3 tablespoons BLUE BONNET Margarine, softened
- 2 tablespoons sugar
- 3 Rome or Winesap apples, thinly sliced (about 1 1/4 pounds)
- 1/4 cup apricot preserves

**Garnish:**
- Heavy cream, whipped

In medium bowl, combine NILLA Wafer crumbs and all but 1 tablespoon flour. Using pastry blender or 2 knives, cut cream cheese and BLUE BONNET Margarine into crumbs until well combined. Press mixture evenly onto bottom and 1-inch up sides of 9-inch springform pan.

Combine reserved flour and sugar; sprinkle 1/3 over surface of crust. Arrange apple slices on crust in circular design; sprinkle with remaining sugar mixture. Bake at 400°F. for 40 minutes, or until apples are tender. Cool on wire rack 10 minutes; remove sides of pan.

In small saucepan, heat apricot preserves until melted; spoon over warm apples to glaze. Cool completely or refrigerate until serving time. Decorate with whipped cream before serving.
Sweet Potato Meringue Pie
Makes one (9-inch) pie

Crust:
42 NILLA Wafers, finely rolled
(about 1 2/3 cups crumbs)
1/3 cup finely chopped PLANTERS Pecans
2 tablespoons sugar
1/3 cup BLUE BONNET Margarine, melted

Filling and Meringue:
1 (23-ounce) can sweet potatoes, drained and mashed
3 eggs, separated
1/2 cup half and half
1/4 cup sugar
1 teaspoon grated lemon rind
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1/3 cup sugar

Combine NILLA Wafer crumbs, PLANTERS Pecans, 2 tablespoons sugar and BLUE BONNET Margarine. Press mixture into 9-inch pie plate to form crust.

Beat together sweet potatoes, egg yolks, half and half, 1/4 cup sugar, lemon rind, cinnamon and nutmeg; spread in prepared crust. Bake at 350°F. for 30 minutes.

Beat egg whites until soft peaks form; gradually add 1/3 cup sugar, beating until stiff. Spread on hot pie, sealing to edges. Bake 5 to 7 minutes more or until lightly browned. Cool on wire rack; chill until serving.

To Microwave: Place margarine in 9-inch pie plate. Microwave on high setting 1 minute, or until melted; blend in crumbs, pecans and sugar. Press evenly against bottom and sides of pie plate to form a crust. Prepare filling mixture as directed. Microwave on medium setting 6 minutes, turning once. Prepare meringue as directed; microwave on high setting 3 minutes or until set.

Almond Raisin Tortoni
Makes 12 servings

48 NILLA Wafers
2 cups heavy cream
1/2 cup confectioner's sugar
1/4 cup brandy, optional
1/2 cup chopped PLANTERS Slivered Almonds, toasted
1/2 cup raisins
1/3 cup chopped maraschino cherries
6 maraschino cherries, halved

Arrange 4 NILLA Wafers upright in each of 12 paper-lined muffin-pan-cups.

Beat heavy cream with confectioner's sugar until stiff. If desired, gradually beat in brandy. Fold in PLANTERS Slivered Almonds, raisins and chopped maraschino cherries; spoon into cookie shells. Garnish each with a halved maraschino cherry. Freeze 4 hours or until firm.
Banana Rum Trifle
Makes 10 servings

1 (5 1/2-ounce) package ROYAL Instant Vanilla Pudding
2 1/2 cups milk
1 cup dairy sour cream
3 tablespoons rum
32 NILLA Wafers
1/2 cup raspberry preserves
3 medium bananas, sliced

Heavy cream, whipped

Prepare ROYAL Instant Vanilla Pudding according to package directions, using milk and sour cream. Stir in 2 tablespoons rum. Spread small amount of pudding mixture in 1 1/2-quart glass bowl. Arrange layer of NILLA Wafers on top of pudding; brush with rum; spread with half of preserves. Top with 1/3 banana slices. Line wafers upright around edge of bowl; repeat layers, beginning and ending with pudding. Garnish with whipped cream and remaining banana slices.

Original Banana Pudding
Makes 8 servings (Pictured on cover insert)

1/2 cup sugar
3 tablespoons all-purpose flour
Dash salt
4 eggs
2 cups milk
1/2 teaspoon vanilla extract
43 NILLA Wafers
5 to 6 medium ripe bananas, sliced

Reserve 2 tablespoons sugar. In top of double boiler combine remaining sugar, flour and salt. Beat in 1 whole egg and 3 egg yolks; reserve 3 egg whites. Stir in milk. Cook, uncovered, over boiling water, stirring constantly, 10 minutes, or until thickened. Remove from heat; stir in vanilla.

Spoon about 1/2 cup custard onto bottom of 1 1/2-quart round casserole; cover with 8 NILLA Wafers. Top with layer of sliced bananas; pour about 2/3 cup custard over bananas. Arrange 10 NILLA Wafers around outside edge of dish. Cover with 11 NILLA Wafers; top with sliced bananas and 2/3 cup custard. Cover custard with 14 NILLA Wafers; top with sliced bananas and remaining custard.

In small bowl, beat reserved egg whites until stiff but not dry; gradually add reserved 2 tablespoons sugar; beat until mixture forms stiff peaks. Spoon on top of custard, spreading to cover entire surface.

Bake at 425°F. for 5 minutes, or until surface is lightly browned. Garnish with additional banana slices if desired. Serve warm or chilled.
Almond Peach Torte
Makes 8 servings
(Pictured on cover)

Pastry:
62 NILLA Wafers, finely rolled (about 2 1/2 cups crumbs)
1/3 cup BLUE BONNET Margarine, softened
1/3 to 1/2 cup cold water

Filling:
2 cups heavy cream
2 tablespoons sugar
1/4 teaspoon almond extract
3 large ripe peaches, sliced, or 1 (16-ounce) can sliced peaches, drained and halved lengthwise
1 to 2 tablespoons lemon juice

In medium bowl, using pastry blender, blend NILLA Wafer crumbs and BLUE BONNET Margarine until mixture resembles coarse crumbs. With fork, gradually stir in water until dough holds together. Cut 3 (8-inch) waxed paper circles and place on large baking sheet. Divide dough into thirds; press each third evenly onto a waxed paper circle. Bake at 375°F. for 12 to 15 minutes. Cool 15 minutes. Remove pastry to wire rack; cool completely.

For filling, beat together heavy cream, sugar and almond extract until stiff peaks form. Reserve 6 to 8 peach slices for garnish. (Dip fresh peaches in lemon juice.) Coarsely chop remaining peaches; fold into whipped cream.

Remove waxed paper from pastry rounds. Place one pastry round on serving plate; top with 1/3 whipped-cream mixture. Repeat layers twice. Garnish with reserved peach slices. Refrigerate until ready to serve, up to 4 to 6 hours.