Nilla Wafers & Fruit Recipes
Nilla Wafers are the perfect product for today's lighter eating. The light, "go-with" flavor makes them a natural in many recipes, and perfect to enjoy out of the box with a glass of milk.

One consumer recently wrote in to say, "I've just never tasted a cookie which was so perfect with fruit." Well, we agree! That's why we're proud to bring you this new recipe booklet for "NILLA Wafers and Fruit." You'll find recipes for every meal and all occasions, as well as a special surprise on the back panel.

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.

For snacks and desserts to remember, try these new and exciting recipes with NILLA Wafers. You'll find NILLA Wafers make the difference ... because the good taste always comes through!
CONTENTS

WHAT'S FOR BRUNCH?
Strawberry Cheese Roll Ups .................... 2
Raisin Pancakes .................................. 2
Cranberry Pineapple Muffins ................... 3

WHAT'S FOR DINNER?
Ham Croquettes .................................. 4
Breaded Curried Chicken ......................... 4
Creamy Corn Pudding ............................. 5
Sweet 'N Sour Pork Crepes ....................... 6

WHAT'S FOR DESSERT?
Apple Crumb Pie .................................. 7
Lemon Meringue Dessert ......................... 8
Berries 'N Nilla Cream Cups .................... 9
Nilla Crunch Parfait .............................. 10
Harvest Baked Apples ........................... 10
Carrot 'N Crumb Cake ............................ 11
Nutty Peach Squares ............................. 12
Nilla Wafer Crust .................................. 13
Mock Creme Brulee ............................... 13
Easy Yogurt Pie ................................... 13
"Magic" Pineapple-Nilla Roll ................. 14
Brandied Ricotta Cheesecake .................... 15

FRUITS OF THE HOLIDAY
Holiday Nillas .................................... 16
WHAT'S FOR BRUNCH?

STRAWBERRY CHEESE ROLL UPS
Makes 1 dozen
(Pictured on cover)

Crepes:
- 2 eggs
- 1 cup milk
- 25 NILLA Wafers, finely rolled (about 1 cup crumbs)

Filling and Topping:
- 1 (3-ounce) package cream cheese, softened
- 3 tablespoons confectioner’s sugar
- 1 cup lowfat cottage cheese
- 1 teaspoon vanilla extract
- 1 tablespoon BLUE BONNET Margarine, melted
- 1 pint sliced strawberries

To Make Crepes: In medium bowl, using wire whisk, beat together eggs, milk and NILLA Wafer crumbs. Over medium-high heat, heat lightly greased 7-inch crepe pan or skillet; remove from heat. Stir batter well; spoon about 2 tablespoons into pan, tilting to spread batter evenly. Return to heat; cook 1 to 2 minutes. Turn; cook 15 to 30 seconds more. Remove from pan, placing browned-side down on waxed paper. Stir batter and repeat to make 12 crepes, stacking between waxed paper sheets and greasing skillet as needed.

To Make Filling: In medium bowl, with electric mixer at medium speed, beat cream cheese with 2 tablespoons confectioner’s sugar, cottage cheese and vanilla. Spoon 1 tablespoon mixture on unbrowned side of each crepe; roll to encase filling. Place in greased 9-inch square baking dish. Brush with melted BLUE BONNET Margarine. Bake at 350° F. for 15 minutes. Sprinkle with remaining 1 tablespoon confectioner’s sugar; top with sliced strawberries. Serve warm.

RAISIN PANCAKES
Makes 1 dozen

25 NILLA Wafers, finely rolled (about 1 cup crumbs)
- 1/2 cup all-purpose flour
- 2 teaspoons baking powder
- 1 egg
- 1 cup milk
- 2 tablespoons BLUE BONNET Margarine, melted
- 1/2 cup dark seedless raisins
- BLUE BONNET Margarine
- Honey

In small bowl, combine NILLA Wafer crumbs, flour and baking powder.

2
In medium bowl, beat together egg, milk and 2 tablespoons BLUE BONNET Margarine; stir in dry ingredients and raisins.

For each pancake, portion a scant 1/4 cup batter onto preheated, lightly greased griddle. Cook over medium heat, 2 to 3 minutes, or until surface is bubbly and bottom is lightly browned. Turn and brown other side. Serve warm with margarine and honey.

CRANBERRY PINEAPPLE MUFFINS
Makes 1 dozen
(Pictured on cover)

25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1 1/4 cups all-purpose flour
1/3 cup sugar
1 tablespoon baking powder
1/2 teaspoon salt
1 egg
1/2 cup milk
1/4 cup BLUE BONNET Margarine, melted
1 (8-ounce) can crushed pineapple, well-drained
2/3 cup coarsely chopped cranberries
1/3 cup PLANTERS Pecans, chopped, optional

In medium bowl, combine NILLA Wafer crumbs, flour, sugar, baking powder and salt.

In small bowl, beat egg; stir in milk and BLUE BONNET Margarine. Add to flour mixture with pineapple, cranberries and if desired, PLANTERS Pecans. Spoon into 12 greased (2 1/2-inch) muffin-pan cups. Bake at 400° F. for 25 minutes or until done.
HAM CROQUETTES
Makes 4 servings
(Pictured on cover)

1 pound ground cooked ham
25 NILLA Wafers, finely rolled (about 1 cup crumbs)
2 eggs, lightly beaten
2 tablespoons finely chopped onion
2 tablespoons chopped parsley
2 tablespoons prepared mustard
1/2 cup dairy sour cream
1 tablespoon prepared horseradish
Pita pockets, halved
Lettuce
Sliced tomato

In medium bowl, combine ham, 1/2 cup NILLA Wafer crumbs, eggs, onion, parsley and 1 tablespoon mustard. Shape into 16 balls; roll in remaining crumbs. Place on greased baking sheet. Bake at 350° F. for 35 to 40 minutes.

In small bowl, combine sour cream, horseradish and remaining 1 tablespoon mustard. Serve ham croquettes in pita pockets with lettuce, tomato and mustard sauce.

BREADED CURRIED CHICKEN
Makes 4 servings

2 whole boneless chicken breasts, halved
(about 1 pound)
All-purpose flour
1 egg, beaten
25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1/2 cup sliced scallions
1/3 cup BLUE BONNET Margarine
1/3 cup seedless raisins
1 teaspoon curry powder
Hot cooked rice

Lightly coat chicken with flour; dip in egg, then coat with NILLA Wafer crumbs. Place in greased 9-inch baking dish. Bake at 350° F. for 30 to 40 minutes.

In small saucepan, over low heat, combine scallions, BLUE BONNET Margarine, raisins and curry powder. Cook, stirring occasionally, until margarine melts. Serve chicken over rice topped with curry sauce.
CREAMY CORN PUDDING
Makes 6 servings

1/4 cup BLUE BONNET Margarine
1/2 cup chopped onion
1/4 cup chopped green pepper
2 eggs
1 (17-ounce) can cream-style corn
25 NILLA Wafers, finely rolled (about 1 cup crumbs)
2 tablespoons DROMEDARY Diced Pimientos
1/4 teaspoon salt
1/8 teaspoon ground black pepper

In small skillet, over medium heat, melt 2 tablespoons BLUE BONNET Margarine. Add onion and green pepper; saute until tender.

In medium bowl, combine eggs, corn, 1/3 cup NILLA Wafer crumbs, DROMEDARY Diced Pimientos, salt, pepper and sauteed vegetables. Pour into 1-quart casserole. Set casserole in shallow pan of hot water in oven. Bake at 350° F. for 40 minutes.

Melt remaining margarine; mix in remaining NILLA Wafer crumbs. Sprinkle over top of casserole and bake 5 minutes more or until done.
SWEET 'N SOUR PORK CREPES
Makes 6 servings

Crepes:
2 eggs
1 cup milk
25 NILLA Wafers, finely rolled (about 1 cup crumbs)

Filling and Topping:
1 (16-ounce) can pineapple chunks
3 tablespoons BLUE BONNET Margarine
1 pound pork, cut into 1-inch cubes
1 medium onion, sliced
1 medium green pepper, cut into strips
1 clove garlic, minced
1/2 teaspoon ground ginger
2 tablespoons cider vinegar
1 tablespoon soy sauce
1 teaspoon cornstarch

To Make Crepes: In medium bowl, using wire whisk, beat together eggs, milk and NILLA Wafer crumbs. Over medium-high heat, heat lightly greased 7-inch crepe pan or skillet; remove from heat. Stir batter; spoon about 2 tablespoons into pan, tilting to spread evenly. Return to heat; cook 1 to 2 minutes. Turn; cook 15 to 30 seconds. Remove from pan, placing browned-side down on waxed paper. Stir batter and repeat to make 12 crepes, stacking between waxed paper sheets and greasing skillet as needed.

To Make Filling: Drain pineapple reserving juice; add enough water to juice to equal 1 cup liquid; set aside. In medium skillet, melt BLUE BONNET Margarine. Add pork and cook until done. Add onion, pepper and garlic. Stir in ginger, 1 tablespoon vinegar, 2 teaspoons soy sauce and 2 tablespoons reserved pineapple liquid. Mix in 1/4 teaspoon cornstarch; cook until slightly thickened. Spoon 2 tablespoons mixture on each crepe; loosely roll up, encasing filling. Place seam-side down in shallow 2-quart baking dish. Bake at 350° F. for 20 minutes.

In medium saucepan, over medium heat, combine remaining pineapple liquid, pineapple pieces, remaining 1 teaspoon soy sauce, 1 tablespoon vinegar and 3/4 teaspoon cornstarch. Bring mixture to a boil; reduce heat and simmer, stirring occasionally until thickened, about 2 to 3 minutes. Pour sauce over hot filled crepes.
WHAT'S FOR DESSERT?

APPLE CRUMB PIE
Makes 1 (9-inch) pie

4 medium baking apples, pared and sliced
1/2 cup dark seedless raisins
1/3 cup sugar
1 (9-inch) unbaked pastry shell
30 NILLA Wafers, finely rolled (about 1 1/4 cups crumbs)
1/4 cup PLANTERS Walnuts, chopped
3 tablespoons BLUE BONNET Margarine, melted
1/4 teaspoon ground cinnamon
Whipped cream, optional

In medium bowl, combine apples, raisins and 1/4 cup sugar. Place in pastry shell. Cover with foil; bake at 350° F. for 35 minutes or until apples are tender; uncover. In small bowl, blend NILLA Wafer crumbs, PLANTERS Walnuts, BLUE BONNET Margarine and cinnamon; sprinkle over apples. Bake 10 minutes longer. Serve warm. If desired, top with whipped cream.
LEMON MERINGUE DESSERT
Makes 1 (9-inch) pie

Crust:
- 40 NILLA Wafers, finely rolled (about 1 2/3 cups crumbs)
- 1/4 cup sugar
- 1/3 cup BLUE BONNET Margarine, melted

Filling:
- 1 (3-ounce) package ROYAL Lemon Gelatin
- 1 cup boiling water
- 1 cup thawed non-dairy frozen whipped topping

Meringue:
- 3 egg whites, at room temperature
- 1/3 cup sugar

To Make Crust: In medium bowl, combine NILLA Wafer crumbs, sugar and BLUE BONNET Margarine. Press against bottom and sides of 9-inch pie plate to form crust. Bake at 375°F. for 10 minutes. Cool.

To Make Filling: In medium bowl, dissolve ROYAL Lemon Gelatin in boiling water. Chill until slightly thickened. Fold in whipped topping. Spoon into prepared crust. Chill until firm, about 4 hours.

To Make Meringue: In small bowl, with electric mixer on high speed, beat egg whites until soft peaks form. Gradually add sugar, beating until stiff. Spread over gelatin filling. Broil 2 minutes or until lightly browned. Chill until ready to serve.
BERRIES 'N NILLA CREAM CUPS
Makes 6 servings

25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1/2 cup PLANTERS Slivered Almonds, toasted and chopped
3 tablespoons BLUE BONNET Margarine, melted
2 tablespoons sugar
2 cups sliced fresh strawberries
1 (8-ounce) container vanilla yogurt
Mint sprigs, optional

Combine NILLA Wafer crumbs, PLANTERS Slivered Almonds, BLUE BONNET Margarine and sugar. Alternately layer crumb mixture, strawberries and yogurt in parfait glasses. Chill until ready to serve. If desired, garnish with mint sprigs.
NILLA CRUNCH PARFAIT
Makes 5 to 6 servings

2 tablespoons BLUE BONNET Margarine
15 NILLA Wafers, finely rolled (about 1/2 cup crumbs)
2 tablespoons PLANTERS Pecan Pieces, chopped
2 tablespoons flaked coconut
1 (4 serving size) package ROYAL Instant Pudding & Pie Filling, any flavor
2 (8-ounce) containers vanilla-flavor yogurt
1/4 cup milk
1 cup cut-up fresh fruit pieces (strawberries, bananas, peaches)
Whipped cream or whipped topping, optional

In small skillet, over medium heat, melt BLUE BONNET Margarine; stir in NILLA Wafer crumbs, PLANTERS Pecan Pieces and coconut until thoroughly blended. Saute crumb mixture until crumbs and coconut are lightly toasted; set aside.

In medium bowl, combine ROYAL Instant Pudding & Pie Filling, yogurt and milk; with electric mixer at low speed, beat 2 minutes. Stir in fruits.

Alternately layer pudding and crumb mixture into 5 or 6 parfait glasses, beginning and ending with pudding mixture. If desired, garnish with whipped cream or whipped topping. Chill until ready to serve.

HARVEST BAKED APPLES
Makes 6 servings

6 large baking apples (about 3 pounds)
25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1/2 teaspoon ground cinnamon
2 tablespoons FLEISCHMANN'S Margarine, melted
1/2 cup DROMEDARY Chopped Dates
1/3 cup PLANTERS Walnuts, chopped
1 cup orange juice

Core apples without cutting through to bottom; scoop out a small portion of center. Cut out small wedges around top of apples to decorate with a star effect.

Blend NILLA Wafer crumbs, cinnamon and FLEISCHMANN'S Margarine. Stir in DROMEDARY Chopped Dates and PLANTERS Walnuts. Spoon mixture into apples, mounding tops. Place in 2-quart shallow baking dish. Pour orange juice around apples; cover loosely with foil. Bake at 375° F. for 45 to 50 minutes or until apples are tender, basting occasionally with orange juice. Spoon orange juice in dish over apples to serve.
CARROT 'N CRUMB
CAKE
Makes 8 to 10 servings

45 NILLA Wafers, finely rolled (about 2 cups crumbs)
1/2 cup all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 1/4 cups PLANTERS Peanut Oil
1/2 cup granulated sugar
4 eggs
1 1/2 cups grated raw carrots
1/2 cup PLANTERS Pecan Pieces, chopped
Confectioner's sugar

In medium bowl, combine NILLA Wafer crumbs, flour, baking powder, baking soda, salt, cinnamon, cloves and nutmeg; set aside.

In large bowl, with electric mixer at medium speed, blend PLANTERS Peanut Oil and sugar. Add eggs, one at a time, beating well after each addition. Gradually add flour mixture, beating well. Stir in carrots and PLANTERS Pecan Pieces. Pour into well-greased and floured 9-cup fluted tube pan.

Bake at 350° F. for 60 to 70 minutes or until toothpick inserted in center comes out clean. Cool in pan 15 minutes; invert from pan onto wire rack to cool completely. Sprinkle with confectioner's sugar while warm.
NUTTY PEACH SQUARES
Makes 12 servings

1/2 cup BLUE BONNET Margarine, softened
1/2 cup sugar
2 eggs
1/2 cup all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
2 teaspoons ground cinnamon
54 NILLA Wafers, finely rolled (about 2 cups crumbs)
1/4 cup milk
1 1/2 cups fresh, chopped peaches or 1 (16-ounce) can sliced peaches, drained and chopped
1/2 cup PLANTERS Walnuts, chopped
Confectioner's sugar
Peach slices
Prepared whipped topping

In large bowl, with electric mixer at medium speed, beat BLUE BONNET Margarine and sugar until creamy. Add eggs, one at a time, beating well after each addition. Sift together flour, baking powder, salt and cinnamon; stir in NILLA Wafer crumbs. Stir crumb mixture with milk into margarine mixture until well blended. Stir in peaches and PLANTERS Walnuts. Spread in well-greased and floured 13 × 9 × 2-inch baking pan.

Bake at 350° F. for 35 minutes or until done. Sprinkle with confectioner's sugar. Serve warm or at room temperature. Top squares with peach slices and a dollop of whipped topping.
NILLA WAFER CRUST
Makes 1 (9-inch) crust

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

In bowl, combine NILLA Wafer crumbs and sugar; stir in melted BLUE BONNET Margarine.

Press mixture firmly onto bottom and sides of 9-inch pie plate. Bake at 375° F. for 8 to 10 minutes. Cool completely before filling.

To Prepare No-Bake: Prepare crust as above; refrigerate 30 minutes. For ease in serving, dip bottom of pie plate in hot water for 1 minute.

To Microwave: In small glass bowl, melt margarine on HIGH (100% power) 1 minute. Prepare crust as above. Microwave on HIGH for 2 to 2 1/2 minutes, rotating dish 1/4 turn after 1 minute.

To Prepare in Food Processor: In food processor bowl, with steel blade in place, crumble NILLA Wafers. Process about 30 seconds. Add sugar and BLUE BONNET Margarine. Process 30 seconds or until mixture is well combined. Continue as above.

MOCK CREME BRULEE
Makes 6 servings

32 NILLA Wafers
4 cups cut-up fresh or canned mixed fruits, well-drained
1 pint dairy sour cream
1/2 cup firmly packed light brown sugar

Arrange NILLA Wafers upright around edge of 8-inch square baking dish. Place fruits in dish; spread sour cream over top. Arrange a single layer of remaining NILLA Wafers over top of sour cream; sprinkle with brown sugar.

In preheated broiler, broil 3 to 4 minutes or until sugar caramelizes. Serve immediately.

EASY YOGURT PIE
Makes 1 (9-inch) pie

28 NILLA Wafers
1 (8-ounce) container non-dairy frozen whipped topping, thawed
1 (8-ounce) container blueberry yogurt

Arrange NILLA Wafers on bottom and upright around sides of 9-inch pie plate; set aside.

In medium bowl, with wire whisk, blend together whipped topping and yogurt. Spoon into prepared NILLA Wafer crust. Freeze at least 4 hours or overnight.
"MAGIC" PINEAPPLE - NILLA ROLL

Makes 10 to 12 servings

1 (20-ounce) can crushed pineapple in unsweetened pineapple juice, undrained
2 tablespoons cornstarch
1 tablespoon BLUE BONNET Margarine
1/4 teaspoon vanilla extract
25 NILLA Wafers, finely rolled (about 1 cup crumbs)
1/2 cup cake flour
1 teaspoon baking powder
1/4 teaspoon salt
2 teaspoons grated orange rind
4 eggs
1/2 cup sugar
1/4 cup confectioner's sugar

Whipped cream, optional

In small saucepan, over medium heat, cook and stir undrained pineapple and cornstarch until mixture is thickened and clear. Remove from heat; stir in BLUE BONNET Margarine and vanilla extract. Spread mixture evenly in greased 15 1/2 x 10 1/2 x 1-inch jelly roll pan to within 1/2-inch of sides.

In small bowl, combine NILLA Wafer crumbs, cake flour, baking powder, salt and orange rind; set aside.

In large bowl, with electric mixer at high speed, beat eggs until frothy; gradually sprinkle in sugar and continue beating until sugar dissolves and mixture forms soft peaks. Gradually sprinkle crumb mixture over egg mixture; gently fold in blending well. Spread batter over pineapple mixture in pan. Bake at 375° F. for 16 to 18 minutes or until done.

Meanwhile, sprinkle confectioner's sugar evenly over cloth towel. Run knife around edges of cake in pan. Invert hot cake onto towel; leave pan in place 2 to 3 minutes or until it can be removed easily, leaving pineapple on surface of cake. (If any pineapple mixture remains in pan, remove and spread on cake.) Carefully roll up cake from long side, while still hot, using towel to lift, if necessary; cool on wire rack. If desired, serve with whipped cream.
BRANDIED RICOTTA CHEESECAKE
Makes 1 (9-inch) cake

50 NILA Wafers, finely rolled (about 2 cups crumbs)
1/3 cup BLUE BONNET Margarine, melted
2 (15-ounce) containers part-skim ricotta cheese
1/2 cup sugar
4 eggs
1 cup light cream
1/4 cup brandy
2 tablespoons cornstarch
Halved kiwi slices, optional
Strawberry slices, optional

In medium bowl, combine NILA Wafer crumbs and BLUE BONNET Margarine. Press against bottom and 2-inches up sides of 9-inch springform pan.

In medium bowl, with electric mixer at medium speed, beat ricotta cheese with sugar until creamy. Beat in eggs, cream, brandy and cornstarch. Pour into prepared crust. Bake at 325° F. for 1 1/2 hours. Turn oven off. Prop oven door open and allow cake to cool to room temperature. Chill until serving time. If desired, garnish with kiwi and strawberry slices.
FRUITS OF THE HOLIDAY

HOLIDAY NILLAS

Assorted color decorator gels and frostings
NILLA Wafers

Using decorator gels and frostings, decorate NILLA Wafers as pictured.