
St. Patty's Day Parfait

Total time: 30 min Yield: 12 parfaits

Ingredients

2 pkg lime Jell-O (3 oz. packages)
2 cup hot water
12 clear plastic cups
3 cup vanilla wafers (crushed fine in a food processor)
8 oz cream cheese
1/4 cup sugar
1 pt softened vanilla ice cream
1 cup whipped cream
1/4 cup powdered sugar

Prep Time: 30 min Total Time: 30 min

Instructions

Mix one box of Jell-O with 1 cup of hot water until dissolved. Pour 1/8 cup Jell-O in each cup. Refrigerate until set. When set, sprinkle 2 to 3 tablespoons of crushed vanilla wafers on top. In a bowl, mix second box of lime Jell-O with 1 cup of hot water and stir until dissolved. Let cool a little. In a separate bowl, beat together cream cheese and sugar. Add Jell-O mix to cream cheese, then stir in the ice cream. Gently spoon onto the cookie layer, about 1/4 cup. Refrigerate until set. Before serving, mix whipped cream with 1/4 cup powdered sugar until stiff and top each parfait with a dollop of whipped cream.

Note: Any flavor of Jell-O may be used for the bottom layer. For the cream cheese and ice cream layer, lemon Jell-O may be substituted.

Recipe brought to you by:

Chef Joanne Chang

Source:

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