

White Chocolate Amaretto Mousse with Mixed Berries

Makes 6 snack cups

- 1 pkg. (1 oz.) sugar free instant white chocolate pudding
- 2 tbsp. **Simple Indulgence™ White Chocolate Amaretto Dessert Blend**
- 1 cup milk
- 1 cup heavy cream
- 20 chocolate wafer cookies (reserve 2)
- 2 cups mixed berries, fresh or frozen (reserve 1/4 cup)

Place instant pudding, **Simple Indulgence™ White Chocolate Amaretto Dessert Blend**, milk, and heavy cream into a Wonderlier® Bowl. Beat with electric mixer until mixture is slightly thickened. Layer into snack cups starting with 2 wafers, pudding mixture, 1 wafer, berries, and end with pudding mixture on top. Place seal on snack cups and refrigerate for 2 hours or overnight for best results.

Crush remaining 2 wafers and sprinkle on top of the dessert. Arrange a few of the reserved berries on top and serve cold.