



French Creme Dessert

6 Tablespoons butter
1 packet of graham crackers
1 pkg. of instant pudding
3/4 cup milk
1 pint of vanilla ice cream

Day 1

Crust:

Melt the margarine in a glass pie plate, covered with wax paper in the microwave for about 45 seconds.

Place the packet of graham crackers in a plastic bag. Roll with a rolling pin to crush into fine crumbs.

Pour the cracker crumbs into the pie plate and mix carefully with the melted butter. With your fingertips, press mixture firmly into bottom of pan to form a crust.

Filling:

In the electric mixer soften the ice cream. Add the milk and the pudding mix and beat well. Pour filling into crust. Cover with plastic wrap and refrigerate overnight.

Day 2:

Top with 1 cup of whipped topping. Serve and enjoy!

