



Pistachio Pastry Pleasers

Yield: 12 desserts

Ingredients

36 halves (18 whole) Graham Crackers
 2 cups Royal Pistachio Pudding Mix
 Preparation or Serving accessories – use sheet pans
 and cut or prepare on individual serving plates

Garnish Fondant:

1 cup confectioner's sugar
 2 tablespoons water

Melted Chocolate for drizzle:

½ cup chocolate chips
 1 teaspoon Crisco

Step 1

Place one layer of graham crackers on serving plates or sheet pans. Spread on pudding. Top with crackers to cover. Spread a 2nd layer of pudding on crackers.

Step 2

On top of pudding layer, spread on fondant topping and drizzle or feather on melted chocolate. Drag knife up and down to create feather design.

Step 3

Chill 4-6 hours

Baker's Tip

You can lighten the pudding by folding in additional whipped topping.

*Serve Immediately

#48504 Royal Instant
 Pistachio Pudding



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108 PASTRY SQUARE VARIATIONS

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Pudding + Milk + Crackers + Garnish		
Pudding Flavor	Chip Flavor	Graham Crackers
Pistachio	Chocolate	Honey
Vanilla	White Chocolate	Cinnamon
Chocolate	Mint	Chocolate
Coconut Cream	Peanut Butter	
Banana Cream	Butterscotch	
Lemon	Toffee	

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