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Ritz Cracker Fluff

Ingredients:

- 2 Rolls of Ritz Crackers
- 1 Stick of Margarine (melted)
- $\frac{3}{4}$ Tablespoon of Sugar
- 2 Small Boxes of Vanilla Instant Pudding
- 1 Cup of Milk
- 1 Quart of Vanilla Ice Cream
- 1 Tub (8 oz) of Cool Whip

Directions:

1. Crumble Ritz Cracker rolls and put into a 13 x 9 pan. Be sure to save a small amount of the crumbled Ritz Crackers to sprinkle on top at the end.
2. Add the sugar and margarine and mix into the crumbled crackers.
3. Make the instant vanilla pudding, but instead of the 2 cups of milk specified on the pudding box, use 1 cup of milk and the quart of ice cream. Mix together the vanilla pudding mix, milk and ice cream. (You may have to soften the ice cream to mix.)
4. Spread the pudding onto of the crumbled Ritz Cracker in the pan.
5. Once you spread the pudding, put the Cool Whip on top of the pudding. Spread the Cool Whip evenly over the entire pan.
6. Sprinkle the remaining crumbled Ritz Crackers you had left over on top of the Cool Whip.

And you're all done! :) You can serve it right away, however I recommend refrigerating it at least an hour before serving. This will allow the pudding to thicken up and everything to settle. The dish must be kept in the refrigerator when not being served.