



## DINO-MITE **DESSERT CUPS**



Get ready for a dino-mite surprise! In this wild twist on the classic dirt cup, layers of green and blue vanilla pudding and fluffy chocolate cake crumb hide Mother's® Dynamite Dinosaurs™ Cookies just waiting to be unearthed!

YIELD: 4 Dessert Cups PREP TIME: 20 Minutes

## **MATERIALS:**

- 1 x 9 oz. bag of Mother's Dynamite Dinosaurs Cookies
- · 4 cups vanilla pudding, prepared (about 2 boxes)
- · Green food coloring, liquid or gel, as needed
- $\cdot$  Blue food coloring, liquid or gel, as needed · 3 cups chocolate cake, broken or crumbled
- $\cdot$  ¼ cup edible chocolate stones, optional
- · 4 x serving cups (holds 8-12 oz.)



## **DIRECTIONS:**

- 1. Select 8 "hero" Mother's Dynamite Dinosaurs Cookies for the final dirt layer display, choosing your favorite dinos for a striking prehistoric presentation. Set aside for garnishing.
- 2. Split vanilla pudding into two 2-cup portions. Add green food coloring to one and blue to the other, a few drops at a time, stirring until shades match the colors of the Mother's Dynamite Dinosaurs Cookies or are to your liking.
- 3. Start assembling the dessert cups. Add  $\frac{1}{4}$  cup green pudding to the bottom of each serving cup.
- 4. Place 2-3 whole Mother's Dynamite Dinosaurs Cookies on the green pudding in each cup, pressing 1-2 against the inside of the glass to make them visible.
- 5. Add ¼ cup chocolate cake, crumbled into bite-sized pieces or smaller, over the cookies in each cup to create a "dirt" layer.
- 6. Layer ¼ cup blue pudding over the chocolate cake in each cup, matching the quantity of the green pudding.
- 7. Add 2-3 whole Mother's Dynamite Dinosaurs Cookies on the blue pudding in each cup, again pressing 1-2 against the inside of the glass to make them visible.
- 8. Distribute remaining chocolate cake crumbs evenly over the cookies in each cup to create a final "dirt" laver.
- 9. Garnish each cup with a few edible chocolate stones (if using) and 2 reserved "hero" Mother's® Mighty Dynamite Dinosaurs Cookies, standing them upright in the cake crumbs.

## **CHEF'S NOTES:**

- 1. When layering, you can gently tap the cups on counter lined with a folded dish towel to settle the pudding and cake crumbs. This will help avoid any large air pockets and make for a slightly neater presentation.
- 2. These dessert cups are best enjoyed the same day but can be stored in the refrigerator for up to 24 hours. If building in advance, keep covered in refrigeration and wait to top with the hero cookies until right before serving.







