



Spice it Up

Top with chocolate covered coffee beans, ground cinnamon or nutmeg.

Cappuccino Dessert

Prep Time: 10 min Total Time: 1 hr 10 min

2 cups cold fat-free milk

2 tsp. MAXWELL HOUSE Instant Coffee

1 pkg. (4-serving size) JELL-O Vanilla Flavor Fat Free Sugar Free Instant Pudding

1/8 tsp. ground cinnamon

1 cup thawed COOL WHIP LITE Whipped Topping

- POUR milk and instant coffee into medium bowl.
 Add dry pudding mix. Beat with wire whisk 2 minutes or until well blended. Pour into five dessert dishes.
- 2. REFRIGERATE at least 1 hour before serving.
- ADD cinnamon to whipped topping; stir with wire whisk until well blended. Spread over pudding. Store leftovers in refrigerator.

Makes: 5 servings

Nutrition Bonus

You'll think you're sipping a creamy rich cappuccino when you taste this luscious dessert, but it is both low fat and a good source of calcium!

Nutritional Information (per serving): Calories 90, Total fat 2g; Saturated fat 2g; Cholesterol Ong; Sodium 320 mg; Carbohydrate 14g; Dietary fiber 0g; Sugars 7g; Protein 4g; Vitamin A 496DV; Vitamin C 096DV; Calcium 1096DV, Iron 096DV