

# KOZY SHACK

Who knew what a pudding could do?

## WARM APPLE BETTY CRUMBLE

### INGREDIENTS

- 1 can (21 oz) apple pie filling
- 1/3 TSP cinnamon
- 4 cups **Kozy Shack® Rice Pudding** (Approx. 1 1/2 22-oz containers)
- 1 cup brown sugar
- 1 1/2 cups rolled oats (use rice puff cereal for gluten free version)
- 4 oz butter
- Whipped cream, for topping (optional)

### DIRECTIONS

Preheat oven to 325° F. Pour apple pie filling into a glass pan. Sprinkle with cinnamon. Add pudding. In a separate bowl, combine sugar, oats (or rice puffs) and butter. Crumble over pudding. Bake at 325° F for 15 minutes or until crust is golden. Serve warm with whipped cream. Refrigerate any leftovers. Serves 6-8.



## DARK CHOCOLATE FONDUE

### INGREDIENTS

- 16 oz (one 4 pack) **Kozy Shack® No Sugar Added Chocolate Pudding**
- 3/4 ounce unsweetened bakers chocolate, finely chopped
- 3 TSP vanilla extract
- Sliced apples, whole strawberries, sliced bananas, pineapple chunks and cherries

### MICROWAVE DIRECTIONS

Chop bakers chocolate very fine. Place pudding in microwave safe bowl. Mix chocolate with pudding. Microwave on high for 1 minute 30 seconds. Stir pudding every 30 seconds until completely dissolved.

### SERVING

Serve in fondue pot or serving bowl with sliced fruits. Makes 4 servings.

### DIRECTIONS

Add pudding, chocolate, and vanilla to a double boiler. Stir mixture over medium heat until the chocolate melts.



Look for Kozy Shack® Puddings in the refrigerated section of your grocery store. Made with real milk and simple, wholesome ingredients. For more recipes go to [www.kozyshack.ca](http://www.kozyshack.ca) or join us on Facebook.

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# KOZY SHACK®

So good. No guilt. ...and made with real milk.

