Basic Recipe for Wacky Wahdingers
(author unknown, contributed by Barbara Schleuse)

1 pint whipped cream, stiff
8 oz cool whip, thawed
3 oz package instant pudding, dry...any flavor
Fold all together
Add fruit or nuts you want to go with the flavor of pudding

Chocolate pudding...baby chocolate chips
Lemon or vanilla pudding.........drained crushed pineapple
Butterscotch pudding......nuts
Vanilla pudding......chopped strawberries, half cooked apple with nutmeg or cinnamon
Pistachio pudding......any nuts, pecans are good
Banana cream pudding......sliced or chopped
Add any amount to your taste

This can be frozen to use at a later date.

Put 2 triangles of Pillsbury crescent rolls on a stick that has been sprayed with cooking spray (do not use butter flaked rolls)
Grill on high heat charcoal grill or bon fire coals...
Then fill with your favorite filling

The wahdingers can be used for breakfast or lunch... fill with taco filling for lunch
Fill with scramble eggs, bacon chips, chopped ham, green onion or use your imagination