

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