

# Betty's Chocolate Toffee Pudding Parfaits



Published on 5 Dec 2012

In this video, Betty demonstrates how to make Chocolate Toffee Pudding Parfaits. These parfaits are delicious and very pretty. You can garnish them in a variety of ways, to celebrate any occasion, or just top them with whipped cream.

## Ingredients:

prepared dark chocolate pudding (recipe available in bettyskitchen)  
prepared white chocolate pudding (recipe available in bettyskitchen)  
dulce de leche (recipe available in bettyskitchen)  
sweetened whipped cream topping (Quick Tip available in bettyskitchen)  
green and red maraschino cherries, for garnish, if desired

Select a tall, slender glass, such as a champagne flute. Use an iced tea spoon to place a spoonful of dark chocolate pudding in the bottom of the glass. Next, place a spoonful of white chocolate pudding over the dark chocolate pudding. Now, put a spoonful of dulce de leche over the white chocolate pudding. Repeat these three layers in the same order, up to the top of the glass. Top with a dollop of whipped cream topping and maraschino cherries, if desired. I used both red and green maraschino cherries in celebration of Christmas, but you may easily use chocolate curls or a sprinkle of cocoa powder for garnish. Enjoy! --Betty