

# Holiday “Eggnog” Squares



**67 Vanilla Wafers, divided**  
**¼ Cup butter, divided**  
**2 T sugar**  
**6 oz. White Baking Chocolate**  
**2 Cups cold milk**

**2 Package vanilla instant pudding**  
**¾ tsp Vanilla extract**  
**¼ tsp Ground nutmeg**  
**1 ½ cups thawed Cool Whip**  
**Colored sugar sprinkles**

**Crush 35 of the wafers; place in medium bowl. Melt 3 Tbsp. of the butter; add to wafer crumbs with sugar; mix well. Spoon into 9-inch square pan; set aside.**

**Place 3 oz. chocolate and remaining 1 T butter in small microwaveable bowl. Microwave on high 1 min. or until butter is melted. Stir until chocolate is completely melted and mixture is well blended. Drizzle over crust. Pour milk into large bowl. Add dry pudding mixes, extract and nutmeg. Beat with wire whisk 2 min. gently stir in whipped topping. Spread half of the pudding mixture over crust; top with 16 of the remaining wafers. Cover with remaining pudding mixture. Refrigerate at least 3 hours or until firm.**

**Melt remaining chocolate; dip remaining a wafer partially in melted chocolate (to cover about half of the wafer); sprinkle immediately with colored sugar. Allow it to cool on wax paper until the chocolate is set Repeat for all 15 additional wafers. Cut into squares just before serving.**

**Stand one chocolate covered wafer on each of the squares.**

*Laura Nolette*