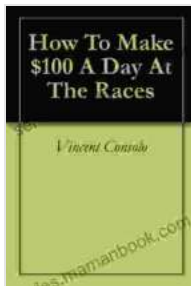


# How to Make 100 Day at the Races



## How To Make \$100 A Day At The Races by Dr. W. Ness

★★★★★ 5 out of 5

Language	: English
File size	: 14 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 6 pages
Lending	: Enabled



100 Day at the Races is a classic dessert that is perfect for any occasion. It is made with layers of graham crackers, pudding, and whipped cream. The name comes from the fact that it takes 100 days to make the pudding. However, there is a shortcut that you can use to make it in just a few hours.

## Ingredients

- 1 box of graham crackers
- 1 package of instant vanilla pudding mix
- 1 cup of milk
- 1 cup of heavy cream
- 1/2 cup of sugar
- 1 teaspoon of vanilla extract
- Fresh fruit for garnish (optional)

## Instructions

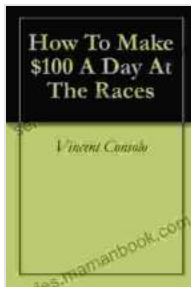
1. Crush the graham crackers into fine crumbs. You can do this by using a food processor or by placing the graham crackers in a plastic bag and crushing them with a rolling pin.
2. In a medium bowl, combine the graham cracker crumbs and the pudding mix. Stir until well combined.
3. Add the milk and stir until the mixture is smooth. Pour the mixture into a 9x13 inch baking dish.
4. In a separate bowl, beat the heavy cream, sugar, and vanilla extract until stiff peaks form. Spread the whipped cream over the pudding mixture.
5. Cover the baking dish with plastic wrap and refrigerate for at least 4 hours, or overnight.
6. Before serving, garnish with fresh fruit, if desired.

## Tips

- To make the pudding from scratch, you will need to cook it for 100 days. However, there is a shortcut that you can use to make it in just a few hours. To do this, combine the pudding mix with 3 cups of milk in a saucepan. Bring to a boil over medium heat, stirring constantly. Reduce heat to low and simmer for 2 minutes, or until thickened. Remove from heat and stir in 1 teaspoon of vanilla extract.
- If you don't have heavy cream, you can use milk instead. However, the whipped cream will not be as stiff.

- You can add any type of fruit that you like to garnish your 100 Day at the Races. Some popular options include strawberries, raspberries, and blueberries.

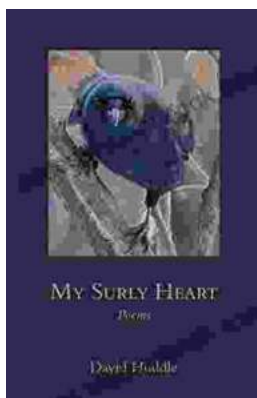
100 Day at the Races is a delicious and easy-to-make dessert that is perfect for any occasion. With just a few simple ingredients, you can create a classic dessert that everyone will love.



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