

Strawberry Delight

Makes 10 - 12 servings

== First Layer ==

1 cup plain flour
1 stick butter, melted
1 Tablespoon sugar
1 cup chopped nut

== Second Layer ==

1 quart fresh strawberries (or equivalent frozen)
1 cup sugar
2 envelopes unflavored gelatin
1/4 cup cold water
1/2 cup boiling water
1 Tablespoon lemon juice
8 ounce all natural strawberry yogurt

== Third Layer ==

1 package (4-3/4 ounce) instant vanilla pudding
2 cups milk
1/2 cup heavy cream
1 Tablespoon sugar

== Fourth Layer ==

8 ounce cream cheese, room temperature
1 cup sifted powdered confections sugar
1/2 pint heavy cream, whipped
1 Tablespoon sugar

First Layer: Spread in a long (3 quart) baking dish forming a crust. Bake at 350 degrees until slightly brown. Cool. Second layer: Puree berries in blender with sugar. Soften gelatin in cold water. Stir in boiling water until dissolved. Add with lemon juice to strawberry puree. Mix well. Chill until mixture mounds when dropped from spoon. Fold in yogurt. Spoon onto first layer. Third Layer: Mix according to package directions using 2 cups sweet milk. Whip cream with sugar. Fold whipped cream into cold pudding. Spread on top of 2nd layer. Fourth Layer: Blend cream cheese and powdered sugar until smooth. Fold in whipped cream and spread over third layer. Decorate with some of the cream cheese mixture. If desired also decorate with fresh strawberries.

From the kitchen of Dora Grimm



[Mrs. Claus' Kitchen]

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