



Strawberry Delight

INGREDIENTS:

2 1/2 cups graham cracker crumbs
1/2 cups sugar
1 stick margarine or butter

Cream Cheese Filing:

1 cup 10x sugar
2 T milk
8 oz pkg cream cheese, softened
8 oz carton whipped topping (cool whip)

Strawberry Glaze Topping:

1 box strawberry Danish Dessert*
1 quart fresh strawberries, sliced

Directions:

Melt margarine or butter. Combine with graham cracker crumbs and sugar and spread in the bottom of a 9x13 inch pan. Set aside. Follow package directions for Danish Dessert. Cool 10 minutes and fold in strawberries (mix in berries before it gels up). Beat 10x sugar and milk together. Add cream cheese and beat again. Fold in cool whip. Spread carefully over crust. Spread strawberry mixture over cream cheese mixture. Refrigerate for at least 2 hours.

*Danish Dessert is a powdered mix that makes a strawberry glaze. It can be found with the gelatins/pie fillings in the grocery store. Not every store carries it, so either buy already made strawberry pie glaze or try this recipe as substitute if you are not able to find it:

3 cups water
1 cup sugar
1 (3 oz.) package strawberry flavored gelatin
3 Tbsp. cornstarch.

In medium saucepan, bring water and sugar to a boil.

Mix jello with cornstarch and gradually add to boiling mixture.

Cook over medium-high heat, stirring constantly for 5 minutes or until mixture is clear and thickened slightly. Let stand at room temperature for 15 minutes.