

STRAWBERRIES & CREAM DIP MIX™

Ingredients needed:

★ Strawberries & Cream Dip Mix

- ★ 1 cup sour cream
- ★ 8 oz. cream cheese, softened*

You may use lowfat or nonfat products with this mix, although results may vary.

**Cream cheese may be softened in microwave. Blend cream cheese to avoid any "hot spots" before adding to recipe.*

Directions:

Blend sour cream and cream cheese. Add entire packet of mix. Mix well; an electric mixer works best. Chill overnight or a minimum of 4 hours. Stir before serving. Serve with any type of fruit, vanilla-type cookies, chocolate animal crackers or chocolate cookies. Keep prepared dip refrigerated.

STRAWBERRIES & CREAM PRETZEL DELIGHT

- ★ 1 packet **Strawberries & Cream Dip Mix**
- ★ 3 cups crushed pretzels**
- ★ 2 Tbls. sugar
- ★ 3/4 cup melted butter *or* margarine
- ★ 1 pkg. (6 oz.) Strawberry Jell-O® gelatin
- ★ 2 cups boiling water
- ★ 1 cup ice cold water
- ★ 16 oz. Cool Whip® (large container), divided
- ★ 8 oz. cream cheese, softened*

***Approximately 10 oz. of premeasured pretzels, crushed.*

Crust: Preheat oven to 375°. Crush pretzels until crumbly; add 2 Tbls. sugar and melted butter. Mix well and pat into the bottom of a 13x9-inch baking pan or dish. Bake for 10 minutes.

Layer 1: Dissolve Jell-O® in 2 cups boiling water; stir until completely dissolved. Add 1 cup ice cold water; stir. Chill for approximately 30 minutes and fold in 2 cups of Cool Whip®. Carefully spread this mixture over pretzel crust.

Layer 2: Mix softened cream cheese and **Strawberries & Cream Dip Mix** together until well blended. Fold in 2 cups Cool Whip® mix. Spread this mixture over Jell-O® layer. Top with remaining Cool Whip®. Refrigerate overnight or minimum of 8 hours.