

Strawberry Delight {A Mothers Day Dessert

Ingredients :

Crust: 3/4 – cup real butter, softened (1 stick + 4 tablespoons)
1 1/2 – cups all purpose flour
3/4 – cups pecans, chopped
Filling: 1 – 8 oz pkg cream cheese, softened
1 1/2 – cups powdered sugar
1 – envelope dream whip, prepared according to package directions or use
1 – 8 oz container cool whip
2 – (21 oz) cans strawberry pie filling, or one recipe homemade pie filling (recipe below)

Directions

Preheat oven to 350 degree. Prepare crust by adding the butter and flour to a bowl and blend using a large fork or pasty blender. Add chopped pecans and mix. Press mixture into the bottom of a 9 x 13 inch pan. Bake at 350 degrees for 18-20 minutes or until light golden brown. When done remove from oven and let cool. While the crust is cooling prepare the filling. Prepare dream whip according to package directions (adding milk & vanilla extract per package directions), whip until soft peaks form then set aside. Mix the cream cheese and powdered sugar together using a electric mixer. Add prepared dream whip to cream cheese mixtures. When the crust is completely cooled add the cream cheese filling on top of the crust and spread evenly. Top with strawberry pie filling and chill for at least 4 – 6 hours. Cooks Note: I have included a recipe for homemade strawberry pie filling. Homemade is so much cheaper than buying canned filling. But if you're in a pinch for time there's nothing wrong with buying it already prepared. Dream Whip is located in the baking isle at the grocery store. Sometimes it can be found above powdered sugar and regular sugar. Canned Pie Filling Alternative: If you don't want to go all homemade another option is to use fresh sliced

strawberries and buy the strawberry glaze that you find in the produce section of the grocery store. They come in containers or a clear bag

Homemade Strawberry Pie Filling

1 – cup sugar
1 – cup water
3 – tablespoons cornstarch
3 – tablespoons strawberry gelatin
1 1/2 – cups sliced strawberries

In a medium saucepan, combine sugar, water, and cornstarch. Cook over medium high heat until it boils and thickens. You will know the mixture is thick enough when it coats the back of a spoon. Remove from heat, add gelatin and mix to combine. Add the sliced strawberries and cool slightly.

Source : allrecipes.Com