

Strawberry Dessert

Source: Pam Nagao

Ingredients

Layer 1:

24 graham crackers, crushed
1 cube butter, melted
3 tablespoons powdered sugar

Layer 2:

1 pint whipping cream
1 cup powdered sugar
1 (8 ounce) package cream cheese, softened

Layer 3:

2 packages Strawberry Danish Dessert Junket
3 packages frozen strawberries

Instructions

Mix layer 1 ingredients together. Line pan and put in refrigerator. Press lightly with fingers. Whip 1 pint whipping cream. Add powdered sugar and softened cream cheese. Put this mixture on top of crumb mixture. Make 2 packages of Strawberry Danish Dessert junket according to pudding recipe on back of box. Add 3 packages frozen strawberries. (Use juice of frozen strawberries as part of water when making junket). Fresh strawberries may be used also but sweeten before adding to junket which has been cooked. Put this mixture on top of cream cheese mixture and sprinkle top with graham cracker crumbs. Refrigerate.