

## STRAWBERRY CRUNCH

1 cup plain flour  
1 stick margarine, melted  
½ cup chopped nuts  
1 cup powdered sugar  
8 oz cream cheese, softened  
¾ cup white chocolate chips (melted in the microwave)  
1 eight ounce container of Cool Whip  
1-1/2 cups Cool Whip (for the topping)  
4 cups of fresh strawberries, sliced  
3 tablespoons corn starch  
1 cup water  
1 cup sugar  
3 tablespoons of strawberry jello

Step 1 – Blend flour, margarine and chopped nuts. Press mixture into 9 x 13 pan. Bake at 350° for 15 to 20 minutes. Cool thoroughly.

Step 2 – Mix powdered sugar, cream cheese, melted chocolate chips, and 8 oz. of Cool Whip. Spread over the layer prepared in Step 1.

Step 3 – In a saucepan, add corn starch, sugar and 1 cup of water. Cook on medium heat, stirring constantly until the mixture thickens. Remove from heat and add jello . Stir until jello is melted. Allow mixture to cool completely and add strawberries. Spread over the layer prepared in Step 2.

Step 4 – Spread ½ cup of Cool Whip over the layer prepared in Step 3. Sprinkle with chopped nuts, if desired.