

2010 STRAWBERRY FESTIVAL RECIPE CONTEST
First Place Winner - Hettie Wilkerson

STRAWBERRY MOUSSE SQUARES
(12 Servings)

Ingredients:

- (12 oz) box vanilla wafers
- ¾ cup boiling water
- 1 pkg. (3 oz) Strawberry Jello Gelatin
- 1 cup ice cubes
- 1 (8 oz) pkg. cream cheese, softened
- ¼ cup sugar
- 1 (8 oz) Cool Whip, thawed and divided
- 1/3 cup strawberry preserves
- 1 cup sliced strawberries
- ½ cup whole strawberries for garnish

Directions:

Line an 8 inch square baking pan with plastic wrap. Stand 16 vanilla wafers around edges of pan. Add boiling water to gelatin mix; stir two (2) minutes until completely dissolved. Stir in ice until melted.

Beat softened cream cheese and sugar in a large bowl with mixer until well blended; gradually adding gelatin, while blending, to mixture. Whisk in 2 cups of Cool Whip. Pour half of the gelatin mixture into prepared pan; cover with vanilla wafers. Microwave preserves on high for about 15 seconds or until melted; brush on top of wafers. Top with remaining gelatin mixture and cover with vanilla wafers.

Refrigerate for about 4 hours or until firm. Invert dessert onto plate; top with remaining Cool Whip and fruit.

Cover wafers with sliced strawberries; then proceed with the other steps.