

## **FIVE LAYER STRAWBERRY DELIGHT**

### **Layer One**

1 and ½ cups plain flour

1 cup ground pecans

¼ pound butter

Mix together and pat into 9 x 11 inch pan. Bake at 300 degrees for 30 minutes and let cool completely.

### **Layer Two**

8 oz cream cheese

1 cup powdered sugar

1 cup heavy cream which has been shipped with 2 tablespoons powdered sugar or 2 cups frozen whipped topping.

Spread over first layer.

### **Layer Three**

1 Package instant vanilla pudding mix 3&3/4 oz pkg.

Mix only with 1 1/2 cups milk. Spread over cheese layer

### **Layer Four**

¼ cup sugar

1 tablespoon cornstarch

1 ½ cups cold water

1 3 oz. box strawberry Gelatin

1 quart strawberries – washed and sliced

1. Blend sugar and cornstarch in a saucepan.
2. Add cold water and stir until mixture is dissolved. Bring to a boil and boil 3 minutes or until mixture is very thick and clear, stirring constantly.
3. Remove from heat, stir in strawberry gelatin until dissolved.
4. Refrigerate mixture until cooled but not set.
5. Arrange strawberries on top of pudding mix. Pour gelatin mixture over berries. Chill until gelatin sets.

### **Layer Five**

Whip another half pint of heavy cream. Add 3 tablespoons powdered sugar and ½ teaspoon vanilla extract. Spread on top. Yield 18 servings. Garnish with mint and strawberries.