

Strawberry Chocolate Refrigerator Dessert

Author: My own creation, but based on many recipes from the 1960's era.

***Carolyn T's
Main Cookbook***

Servings: 12



6 ounces Jell-O gelatin, strawberry flavored (I use sugar-free)
3 2/3 cups water
1 pound strawberries, frozen (defrosted) or fresh
12 ounces Cool Whip Lite®, defrosted
12 ounces chocolate wafer cookie crumbs
3 tablespoons unsalted butter

Blog: Carolyn T's Blog:
<http://tastingspoons.com>

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Per Serving (excluding unknown items): 281 Calories; 11g Fat (34.2% calories from fat); 3g Protein; 42g Carbohydrate; 2g Dietary Fiber; 8mg Cholesterol; 240mg Sodium. Exchanges: 0 Fruit; 2 Fat; 2 Other Carbohydrates.

Description: A retro 1960's dessert using Jell-O, Cool-Whip, strawberries and chocolate cookie crumbs

1. Prepare the Jell-O using 3 2/3 cups water (the package suggest 4 cups water - use 2 cups boiling water to dissolve the Jell-O, then 1 2/3 cups ice cubes in water - and it will chill faster). Stir to dissolve the gelatin and place the cooled bowl in the refrigerator for about 45 minutes, just until it begins to set up.
2. Melt the butter and add it to the cookie crumbs. Stir until the butter is well distributed. Pour about half the crumbs into the bottom of a large flat glass or ceramic dish (9x13 or smaller, as long as the sides are high). Set aside.
3. Meanwhile, place the strawberries in a food processor and puree it some - you still want a few small chunks. Pour it out into a large bowl.
4. When the Jell-O is starting to congeal, pour it into the bowl with the strawberries, then add the Cool-Whip to it. Using a large spatula, stir and fold until the mixture is mostly mixed, without any streaks of white or strawberry. Carefully pour it into the cookie-crumb prepared dish. Spread to flatten the top. Sprinkle the remaining crumbs on top of the dessert, cover with plastic wrap and chill for about 3-5 hours. Will keep for several days. Top with a dollop of whipped cream, if desired.