



ALASKAN SANDWICHES

Prep time: 10 minutes Freezing time: 3 hours

Makes 18 snacks

- 1 cup cold milk
- 1 pkg (4-serving size) JELL-O® Chocolate Instant Pudding, or your favourite flavour
- 1 tub (500 mL) thawed COOL WHIP® Whipped Topping
- 36 large cookies, your favourite variety (chocolate chip, double chocolate, oatmeal)
- 250 mL 1 pkg
- COMBINE milk and pudding mix; blend well. Fold into topping.
- SPREAD filling about 1/2 inch (1 cm) thick on half of the cookies. Top with remaining cookies, pressing lightly and smoothing around edges with knife.
- FREEZE until firm, about 3 hours. Store in covered container in freezer or wrap individually and store in freezer for up to 1 month.

TIP: Add 1/2 cup (125 mL) chocolate chips or nuts to pudding mixture. Roll "pies" in chocolate chips or coloured sprinkles before freezing, if desired.



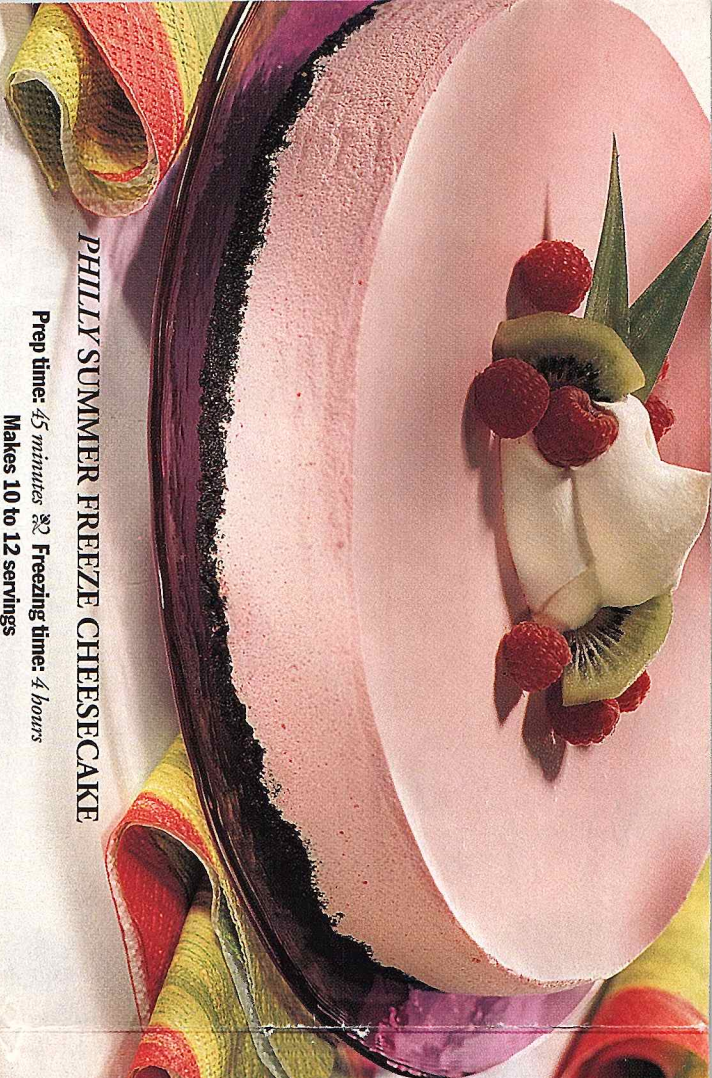
ULTRA-LIGHT STRAWBERRY SHORTCAKE

Prep time: 30 minutes Chill time: Overnight

Makes 8 servings

- 3 cups strawberries, sliced
- 1/3 cup granulated sugar
- 3 Tbsp butter
- 14 slices white sandwich bread, with crusts trimmed
- 2 Tbsp granulated sugar
- 1 tub (500 mL) thawed COOL WHIP® Whipped Topping
- 750 mL 75 mL 45 mL 14 30 mL 1 tub
- LIGHTLY butter one side of each bread slice; sprinkle bread slices with remaining sugar.
- LINE bottom & sides of 8x4 in (1.5 L) loaf pan with 7 bread slices; butter-side up, trim to fit pan if necessary.
- DRIZZLE one-quarter of syrup over bread; spoon half the berry mixture in pan.
- COVER with 3 slices bread; spread with remaining berries.
- COMBINE berries with 1/3 cup (75 mL) sugar; let sit for 30 minutes. Drain berries; reserving half of the syrup.
- GENTLY fold 1/2 cup (125 mL) topping into drained berries. Set aside.
- PLACE remaining 3 slices on top; drizzle with remaining syrup. Cover with plastic wrap; chill.
- INVERT onto serving plate; frost with remaining whipped topping and garnish with fresh strawberries, if desired. Slice to serve.





PHILLY SUMMER FREEZE CHEESECAKE

Prep time: 45 minutes Freezing time: 4 hours
Makes 10 to 12 servings

CRUST:		
1 cup chocolate wafer crumbs	250 ml	• COMBINE crust ingredients. Press onto bottom of a 9 inch (23 cm) springform pan. Place
2 Tbsp butter, melted	30 ml	crust in freezer for 15 minutes.
FILLING:		• FOR FILLING , place cream cheese, raspberry concentrate and icing sugar in blender or food
1 pkg (250 g) Light PHILADELPHIA 1 pkg	1 pkg	processor. Beat on high speed until smooth. Pour into large bowl and fold in 3 1/2 cups
1 can (12 oz/341 mL) frozen Cream Cheese Product, softened	1 can	(875 mL) whipped topping.
1 can concentrated raspberry juice, thawed	1 can	• POUR over prepared crust. Freeze until firm (approx. 4 hours). Remove from freezer 10
2 Tbsp icing sugar	30 ml	minutes before serving. Garnish with remaining
1 tub (1 L) thawed COOL WHIP	1 tub	whipped topping and fruit.
Whipped Topping		TIP: <i>Take may be frozen for up to 1 month before</i>
Favourite fruit (raspberries, orange segments, kiwi)		<i>serving. Substitute your favourite flavour of juice for raspberries, if desired.</i>



ICE CREAM SHOP TOFFEE BAR CRUNCH PIE

Prep time: 15 minutes Freezing time: 6 hours or overnight
Makes 8 servings

1/3 cup butterscotch sauce	75 ml	• POUR butterscotch sauce onto bottom of
1 prepared 9 inch (23 cm) graham wafer crumb crust	1	crumb crust. Spread evenly over crust.
1 1/2 cups cold half and half cream or milk	375 ml	• PREPARE pudding mix with cream as directed on package.
1 pkg (4-serving size) JELL-O Vanilla 1 pkg	1 pkg	• STIR whipped topping and chopped toffee bar into pudding, reserving 2 Tbsp (30 mL) of the toffee bar for garnish.
Instant Pudding		• SPOON mixture into crumb crust.
3 1/2 cups thawed COOL WHIP	875 ml	• PLACE pie into freezer for 6 hours. Remove pie 10 minutes before serving. Decorate with
1 cup Whipped Topping		chopped chocolate-covered 250 mL toffee butter crunch bars (about 4, 39 g bars)
		TIP: <i>Pie may be stored in freezer for up to 1 month before serving.</i>

