Pumpkin Cake Photo

Indulge in taste not calories

STRAWBERRY SATIN DELIGHT
Only 60 calories per serving

1	1 package (4-serving size) JELL-O LIGHT Strawberry Jelly Powder
175 mL	¾ cup boiling water
125 mL	½ cup cold water
	Ice cubes
250 mL	1 cup prepared DREAM WHIP Dessert Topping
125 mL	½ cup sliced strawberries

Dissolve jelly powder in boiling water. Combine cold water and ice cubes to make 1¼ cups [300 mL]. Add to jelly and stir until slightly thickened; remove any unmelted ice. Measure ⅓ cup [75 mL]; set aside. Add strawberries to remaining jelly. Spoon equally into 6 dessert dishes. Chill 5 minutes. Beat reserved jelly into dessert topping and spoon over fruited layer in dishes. Chill until set, about 30 minutes. Garnish with 1 tablespoon [15 mL] dessert topping. Makes 6, ½ cup [125 mL] servings; 60 calories per serving.

Sensational Double Layer Pumpkin Pie

1 pkg. (3 oz.) **PHILADELPHIA BRAND®** Cream Cheese, softened
1 cup plus 1 Tbsp. cold half and half or milk
1 Tbsp. sugar
1 ½ cups thawed **COOL WHIP®** Whipped Topping
1 **KEEBLER® Ready-Crust®** Graham Cracker Pie Crust (6 oz.)
2 pkgs. (4-serving size) **JELL-O®** Vanilla Flavor Instant Pudding and Pie Filling
1 can (16 oz.) pumpkin
1 tsp. ground cinnamon
½ tsp. ground ginger
¼ tsp. ground cloves

• MIX cream cheese, 1 Tbsp. half and half and sugar with wire whisk until smooth. Gently stir in whipped topping. Spread on bottom of crust.

• POUR 1 cup half and half into mixing bowl. Add pudding mix. Beat with wire whisk until well blended, 1 to 2 mins. Let stand 3 mins.

• STIR in pumpkin and spices; mix well. Spread over cream cheese layer. Refrigerate at least 2 hrs. Garnish with additional whipped topping and nuts as desired. Makes 8 servings.
Prep time: 15 minutes