

Strawberry Cream Dessert

2 cups graham cracker crumbs
¼ cup margarine
⅓ cup Splenda® granular
1 package (8-serving size)
or 2 packages (4-serving size) strawberry flavor sugar-free low calorie gelatin
1¾ cup boiling water
2 cup ice cubes
1 pint (2 cup) strawberries, divided
1 (8 ounce) container whipped topping, thawed

Combine crumbs, butter, and Splenda® Granular. Press into bottom of 10-inch springform pan. Reserve 2 strawberries for garnish; mash remaining strawberries. Stir boiling water into gelatin in large bowl at least 2 minutes until completely dissolved. Add ice cubes; stir until melted. Add whipped topping and mashed strawberries; stir gently with wire whisk until well blended. Refrigerate 10 minutes or until mixture is very thick and will mound. Spoon into prepared pan. Refrigerate 3 hours or until firm. Remove side of pan. Garnish with reserved strawberries. Makes 12 servings.

Nutrition information per serving: 150 calories, 8g total fat, 3g saturated fat, 0mg cholesterol, 180mg sodium, 18g carbohydrate, 10g sugars, 3g protein.