



Recipes of the Month



Key Lime Parfaits

- 2 cups Cheerios cereal
- 3 tablespoons granulated sugar
- 2 tablespoons water
- 2 teaspoons butter, melted
- 1 cup frozen (thawed) fat-free whipped topping
- 1 tablespoon lime juice
- 2 (6 ounce) containers Yoplait(R) Light Fat Free Key lime pie yogurt

Heat oven to 350 degrees F. Spray cookie sheet and 12x12-inch sheet of foil with cooking spray. In food processor, place cereal and sugar; process with on-and-off motions until fine crumbs form. Add water and melted butter; process until thoroughly mixed.

Spread cereal mixture evenly in center of cookie sheet. Use foil, sprayed side down, to press cereal mixture slightly; roll with rolling pin into 12x8-inch rectangle, about 1/8 inch thick. With sharp knife, score mixture into 1-inch squares.

Bake 12 to 15 minutes or until squares are golden brown. Cool completely, about 10 minutes. Meanwhile, in small bowl, place whipped topping; fold in lime juice until blended.

Break cereal mixture apart at scored lines. Reserve 4 cereal squares; crumble remaining squares into small pieces. In each dessert bowl or 12-oz parfait glass, layer 1/4 cup crumbled cereal squares, half container of yogurt and scant 1/4 cup whipped topping mixture. Repeat layers. Top each parfait with 2 reserved cereal squares.

1. 2 (8 ounce) packages PHILADELPHIA Cream Cheese, softened
2. 1/3 cup sugar
3. 2 cups thawed COOL WHIP Whipped Topping
4. 1 (6 ounce) HONEY MAID Graham Pie Crust
5. 1 pint strawberries, halved
1/3 cup blueberries

Beat cream cheese and sugar in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping.

Spoon into crust.

Refrigerate 3 hours or until set. Arrange strawberries and blueberries in rows on top of cheesecake to resemble flag. (Or, arrange fruit in other desired design on top of cheesecake.) Store leftover cheesecake in refrigerator.



American Berry No-Bake Cheesecake

Have a recipe to share with our readers? Send it to us or drop by the office.