

RECIPE OF THE MONTH

Strawberry Cheesecake Trifle

2 (8-oz.) pkg. cream cheese, softened
 2 c. sifted powdered sugar
 1 (8-oz.) ctn. sour cream
 3 tsp. vanilla, divided
 ¼ tsp. almond extract
 1 c. whipping cream
 4 T. sugar, divided
 1 angel food cake, cut into 1-in. cubes
 2 qts. fresh strawberries, sliced
 Whipped topping
 1 fresh strawberry, as garnish

Recipe Submitted By: Ida Elam

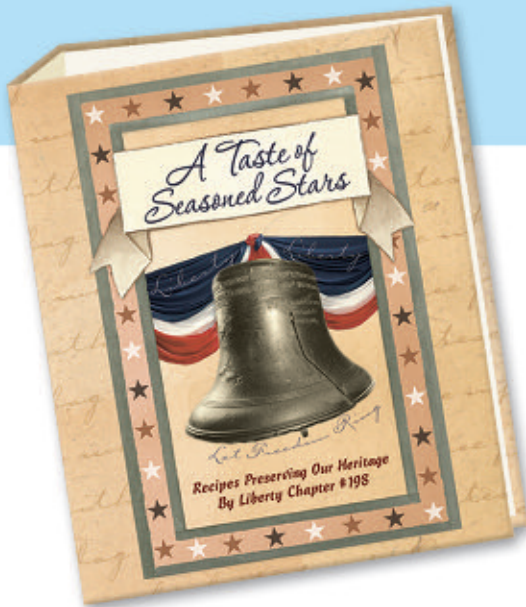
In a large mixing bowl, combine cream cheese and powdered sugar; beat until blended. Stir in sour cream, 2 teaspoons vanilla, and almond extract. In a medium bowl, beat whipping cream until foamy. Add 1 teaspoon vanilla and 1 tablespoon sugar; beat until stiff peaks form. Fold whipping cream mixture into the cream cheese mixture. Add cubed angel food cake and stir gently to coat. In a separate bowl, combine strawberries and 3 tablespoons sugar. To assemble the trifle, alternate layers of strawberries and cream cheese mixture, beginning and ending with strawberries. Cover top layer of strawberries with whipped topping and garnish with a fresh strawberry.

Note: Celebrate the 4th of July! For a red, white, and blue variation, simply add fresh blueberries. Use as a garnish for the top or alternate layers of blueberries and strawberries within the trifle.

Created By: Liberty Chapter #198 Order of the Eastern Star
Proceeds Support: Chapter operations, community activities, local fraternal groups, scholarships
Gross Sales: \$7,980

Special Features:

A Taste of Seasoned Stars demonstrates how a custom cover can be successfully paired with a stock divider set (in this case, #D533). This is just one of many ways to make a cookbook unique *and* affordable. The group's cookbook was such a big hit that they have received requests for a second edition.



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