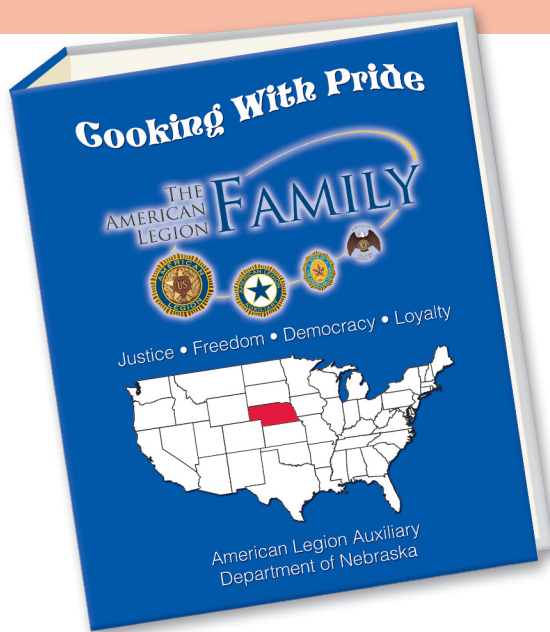


Wave Your Flag Cheesecake

- 1½ c. boiling water
- 1 (6-oz.) pkg. red gelatin (any flavor)
- 1 c. cold water
- ice cubes
- 1 (12-oz.) pkg. prepared pound cake, cut into 10 slices
- 1 c. fresh strawberries
- 2 ⅓ c. fresh blueberries, divided
- 2 (8-oz.) pkgs. cream cheese, softened
- ¼ c. sugar
- 1 (8-oz.) cnt. whipped topping, thawed
- 3 c. fresh strawberries, halved from stem to point

In a medium bowl, mix boiling water and gelatin. Stir to dissolve completely. Add ice cubes to cold water to make 2 cups worth of water/ice cube mix. Add to gelatin. Stir until ice melts. Refrigerate 5 minutes or until slightly thickened (consistency of unbeaten egg whites). Meanwhile, line a 9 x 13-inch dish with cake slices. Stir 1 cup of sliced strawberries and 1 cup of blueberries into gelatin. Spoon mixture over cake slices. Refrigerate 4 hours or until firm. Beat cream cheese and sugar until smooth. Stir in whipped topping. Spread mixture over fruit. Arrange 1⅓ cups of blueberries in a square in the upper left hand corner. Use 3 cups of halved strawberries to create red stripes. Serves 16.

Recipe Submitted By: Kay A. Hartmann



Created By: American Legion Auxiliary

From: Lincoln, NE

Proceeds Support: Veterans and Children/Youth

Gross Sales: \$86,000

Special Features:

Cooking with Pride – The American Legion Family serves up patriotic plates with hundreds of recipes submitted by veterans and their fans. For the perfect Fourth of July backyard get-together, there is also the aptly named “Red, White, and Blue Fruit Salad,” “Firecracker Deviled Eggs,” and “Fire Crackers.” To spark sales, the Auxiliary designed its own custom cover and chose our American-themed stock dividers. Fusing American pride with recipes from the homeland was enough to set off sales, which soared to \$86,000!



Featuring Divider Set D533