

Lemon Pineapple Dessert Squares

Served at the general meeting on February 1, 2019

Ingredients

2 boxes (4-serving size each) lemon-flavored gelatin
1-1/2 cups boiling water
1 can (20 oz) crushed pineapple in juice
1 container (12 oz) frozen whipped topping, thawed
1 round angel food cake (9 or 10 inch)
2 cups sliced fresh strawberries

Directions

- 1) Pour pineapple in a sieve. Drain well and reserve the liquid
- 2) In large bowl, mix gelatin with boiling water stir until gelatin is completely dissolved.
- 3) In 2-cup measuring cup, mix reserved pineapple liquid and enough cold water to make 2 cups. Stir into gelatin mixture.
- 4) Refrigerate until thickened but not set, about 45 minutes.
- 5) Stir pineapple into thickened gelatin mixture. With rubber spatula
- 6) Fold in 3 cups of the whipped topping into the pineapple/gelatin mixture
- 7) Tear angel food cake into 1-inch pieces, placing half of the pieces in ungreased 13x9-inch (3-quart) glass baking dish. Spoon half of gelatin mixture evenly over cake pieces. Repeat layers.
- 8) Spread sliced strawberries over last layer and cover with remaining whipped topping. (optional sprinkle with toasted coconut or chopped nuts)
- 9) Cover tightly with plastic wrap, refrigerate until set, about 1 hour.

Tip: For a “lighter” version of this recipe, use sugar-free gelatin and reduced-fat whipped topping.

Serves 18.

Adapted from “Pillsbury Simply Delicious Brunches” April 2006.

Sent to us by Gabriele Klopp