

Strawberry Chiffon Squares

Carol McCarthy

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*1/3 cup butter or margarine
1 1/2 cups (about 45) vanilla
wafers, finely crushed
1 package (3 ounce)
strawberry flavored gelatin
3/4 cup boiling water
1 can (14 ounce)
sweetened condensed milk
1 package (10 ounce)
frozen sliced strawberries in
syrup, thawed
4 cups miniature
marshmallows
1 cup (1/2 pint) whipping
cream, whipped
whipped topping (for
topping) (optional)
fresh strawberries (for
topping) (optional)*

In a small saucepan, melt the butter. Stir in the wafer crumbs. Pat firmly onto the bottom of an 11x7-inch baking dish. Chill.

In a large bowl, dissolve the gelatin in boiling water. Stir in the condensed milk and undrained strawberries. Fold in the marshmallows and whipped cream. Pour the mixture into the prepared pan.

Chill for two hours or until set.

If desired, garnish with whipped topping and fresh strawberries.

Refrigerate any leftovers.

Per Serving (excluding unknown items): 2808 Calories; 177g Fat (55.5% calories from fat); 32g Protein; 287g Carbohydrate; trace Dietary Fiber; 594mg Cholesterol; 1191mg Sodium. Exchanges: 1/2 Non-Fat Milk; 35 1/2 Fat; 17 Other Carbohydrates.