

STRAWBERRY TRIFLE

Approximately 10 Twinkies
1 (8-ounce) package cream cheese, softened
1 (8-ounce) container Cool Whip
1 (14-ounce) can sweetened condensed milk
2-3 quarts strawberries
1 recipe strawberry glaze

Slice Twinkies in half lengthwise. Beat cream cheese until smooth; gradually stir in sweetened condensed milk; blend in Cool Whip; stir until smooth. Prepare strawberry glaze and allow to cool. Place enough split Twinkies to cover the bottom of a trifle bowl; next spread a thin layer of Cool Whip mixture; follow with a layer of strawberries; then spread glaze evenly over strawberries; repeat layers until bowl is filled to the rim. You may have to adjust your ingredients according to the size of your trifle bowl.

Strawberry Glaze

1 1/3 cups sugar
1/2 cup cornstarch
1/4 teaspoon salt
3 cups water
6 tablespoons strawberry gelatin

Combine sugar, cornstarch, and salt in medium saucepan; stir until powdery. Blend in water and cook over medium heat, stirring constantly, until mixture boils; boil and stir one minute. Remove from heat and stir in strawberry gelatin. Place in refrigerator until cool, stir occasionally to prevent lumping.

Note: You will have more Cool whip mixture than needed, you may freeze the extra and use at a later date.