

# NO-BAKE EASY SUMMER TREATS

Cool, creamy and oh-so refreshing, these dreamy desserts can be tossed together in minutes and are sure to spread smiles

**W**ith summer in full swing, we're delighting in leisurely picnics in the park and impromptu cookouts with friends and neighbors. The only challenge? Finding crowd-pleasing desserts that travel well and won't melt in the sweltering summer heat.

That's why we were thrilled to discover the new cookbook *No-Bake Desserts*. It's filled with clever ideas for using whipped topping, pudding mix and gelatin to create treats that can be prepped ahead and hold up well in a cooler. "These goodies are as good as they get, and you don't even have to turn on your oven," promises author Addie Gundry. Try one today!



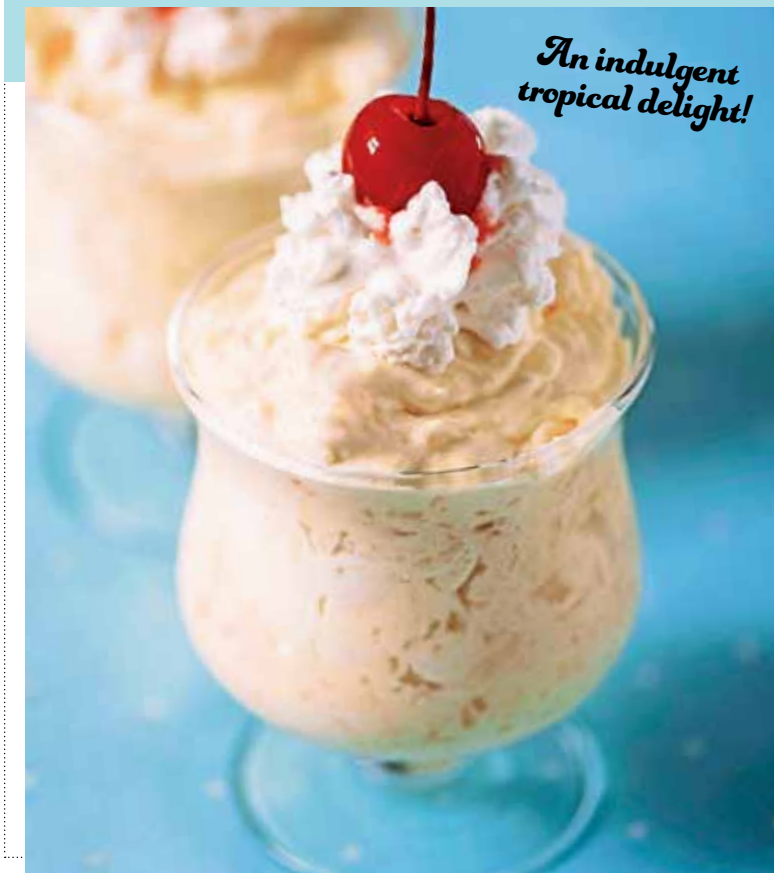
Feel free to omit the fruit and use any soda on hand. Root beer would make delightful float-flavored bites!



## ORANGE DREAMY DESSERT

Serves 16

- For orange layer:**  
**3 envelopes plain gelatin**  
 ½ cup cold water  
 ½ cup boiling water  
 ¼ cup sugar  
**2½ cups orange soda**  
**4 oz. mandarin oranges, cut into chunks**
- For cream layer:**  
**3 envelopes plain gelatin**  
 ½ cup cold water  
 ½ cup boiling water  
**2 cups vanilla ice cream, melted**
- For orange layer: In bowl, sprinkle gelatin over cold water. Stir to dissolve; let sit 1 min. Add boiling water and sugar; stir until sugar has dissolved. Stir in orange soda.
  - Pour mixture into 9" x 13" pan coated with cooking spray. Chill 4 hrs. or until set. Remove from pan; cut into ¼" x ½" pieces.
  - Coat 8" square pan with cooking spray. Scatter orange gelatin pieces and mandarin chunks in pan.
  - For cream layer, repeat step 1, adding ice cream in place of sugar and soda. Pour mixture over gelatin and oranges. Cover; chill 4 hrs. or overnight. Cut into sixteen 2" squares and serve.
- PER SERVING:** 63 cal, 3g protein, 12g carbs, 0g fiber, 6g sugar, 1g fat



*An indulgent tropical delight!*

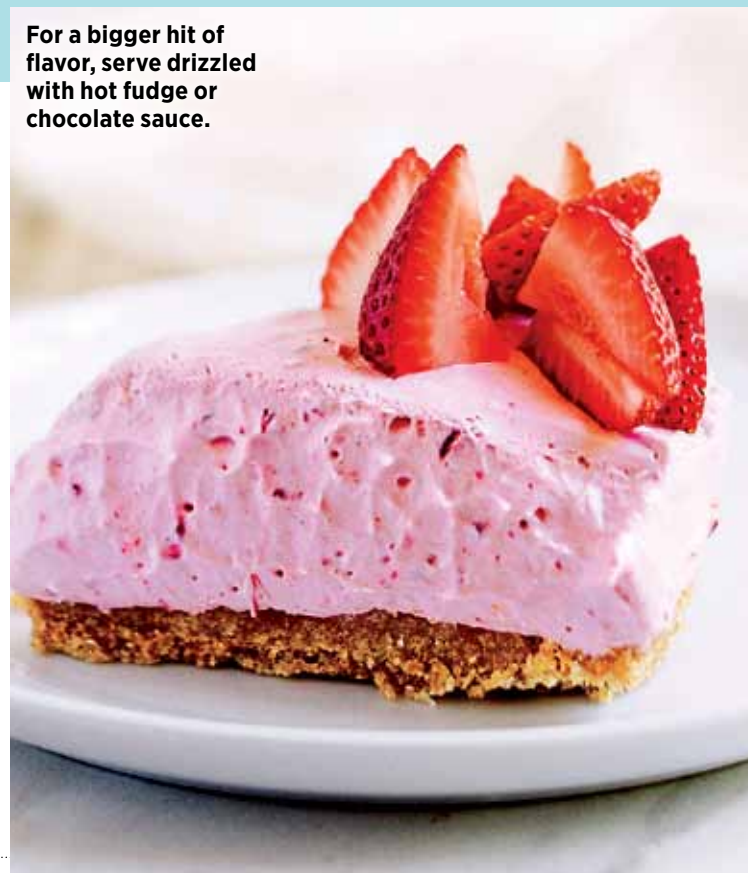
## PINEAPPLE DREAM DESSERT

Serves 4

- 1 (20 oz.) can crushed pineapple**
  - 1 (3.4 oz.) pkg. instant banana pudding mix**
  - 1 (8 oz.) container frozen whipped topping, thawed and divided**
  - 4 maraschino cherries**
- In medium bowl, stir together crushed pineapple and banana pudding mix until well-combined. Fold in 1 cup whipped topping.
  - Divide pineapple mixture among 4 dessert glasses or Mason jars. Top each with a dollop of remaining whipped topping and a cherry.
  - Transfer glasses to fridge; chill at least 1 hr. to allow the mixture to set. Serve chilled.
- More delicious ideas:**
- For a piña colada-inspired spin that adults will love, add a splash of spiced rum to pineapple mixture.
  - Replace the banana pudding mix with chocolate pudding mix for a fudgy variation.
  - To add even more tropical fruit flavor, fold ½ cup chopped fresh mango or kiwi into the mixture.
- PER SERVING:** 249 cal, 3g protein, 32g carbs, 2g fiber, 20g sugar, 13g fat

MEGAN VON SCHONOFF (3)

For a bigger hit of flavor, serve drizzled with hot fudge or chocolate sauce.



## STRAWBERRY-RASPBERRY FLUFF CAKE

Serves 8

- 1 (8 oz.) pkg. cream cheese, at room temp.**
  - 1 (8 oz.) container frozen whipped topping, thawed**
  - 2 tsp. blue raspberry Jell-O powder**
  - 1 cup strawberry preserves**
  - 1½ cups powdered sugar**
  - 1 store-bought (or homemade) graham cracker crust**
  - Chopped strawberries (for garnish)**
- In bowl of stand mixer fitted with paddle attachment, combine cream cheese, whipped topping and blue raspberry Jell-O powder. Beat on high 5 min. or until well blended and Jell-O powder has fully dissolved.
  - Add strawberry preserves and powdered sugar to mixer bowl. Beat on high 1 min. more or until jam and sugar is fully incorporated.
  - Pour filling into prepared graham cracker crust. Cover with plastic wrap. Transfer to refrigerator; chill cake overnight or until ready to serve.
  - Slice and serve garnished with strawberries, if desired.
- PER SERVING:** 528 cal, 5g protein, 76g carbs, 1g fiber, 58g sugar, 24g fat