

Strawberry Shortbread Sundaes

Recipe developer: Shelli McConnell

When the markets are brimming with fresh berries, try a blend of red raspberries, blueberries, and strawberries in these parfaitlike treats.

6 ounces reduced-fat cream cheese (Neufchatel)
2 tablespoons sugar
1 teaspoon finely shredded orange peel
1 teaspoon vanilla
3/4 cup whipping cream
24 shortbread cookies*
2 1/2 cups chopped strawberries

In a medium mixing bowl, beat together cream cheese, sugar, orange peel, and vanilla with an electric mixer on medium to high speed until light. Add the whipping cream. Beat on medium speed until light and fluffy (do not over beat or mixture will become too stiff).

To assemble, crush 2 shortbread cookies into each of six 1/2-pint glass canning jars with lids. Add about 2 tablespoons of the cream mixture to the jars, spreading to cover cookies. Top with a scant 1/4 cup berries. Repeat layers. Add jar lids. Store in the refrigerator for up to 8 hours.

To tote, pack sundaes in a cooler with ice. Makes 6 sundaes.

*NOTE: If you like, use crisp oatmeal or gingersnap cookies instead of the shortbread cookies. Or fudgy brownies cut up into small pieces are tasty with the fruit and cream layers as well.

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