

Strawberry Delight Recipe for an Easy No-Bake Dessert

1 package reduced-fat cream cheese, softened, 8 ounces



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INGREDIENTS

- 1 package reduced-fat cream cheese, softened, 8 ounces
- 1/3 cup confectioners' sugar
- 1 teaspoon lemon juice
- 1 container whipped topping, thawed, 8 ounces
- 1 prepared graham cracker crust, 8 inches
- 1 pint fresh strawberries, sliced
- 1/2 cup strawberry glaze

DIRECTIONS

1. **Make the filling:** In a bowl, beat the softened cream cheese, confectioners' sugar, and lemon juice with an electric mixer on low speed until smooth.
2. **Add the whipped topping:** Add the thawed whipped topping and beat until everything is well combined and fluffy.
3. **Fill the crust:** Spoon the cream cheese mixture into the prepared graham cracker crust and spread it evenly.
4. **Prepare the strawberries:** In a separate bowl, combine the sliced strawberries and strawberry glaze.
5. **Stir gently** until the berries are coated.
6. **Top the pie:** Arrange the glazed strawberries over the cream cheese filling.
7. **Chill:** Refrigerate the pie for at least 1 hour, or until chilled and set.
8. **Serve:** Slice and serve cold.

SWAPS & NOTES

Softened cream cheese is important because it helps the filling blend up smoothly without lumps.

The lemon juice adds a little brightness and keeps the filling from tasting overly sweet or flat.

It is a small ingredient, but it makes a difference.

Fresh strawberries are the real star on top, so using ripe, flavorful berries will give you the best final result.

TIPS FOR SUCCESS

Make sure the cream cheese is softened before mixing so the filling turns out smooth and creamy.

Fold or mix the whipped topping in gently enough to keep the filling light and fluffy.

Chill the dessert long enough before slicing so the filling firms up nicely.

If you want especially neat slices, refrigerate it a little longer than 1 hour before serving.

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