

SIMPLY GOOD BY Lisa Radi

Monday, JULY 12, 2021

CANDIED PRETZEL STICKS

Ingredients

16 oz. bag pretzel rods

White star sprinkles

12 oz. bag Wilton candy melts, red

12 oz. bag Wilton candy melts, white

12 oz. bag Wilton candy melts, blue

Instructions

1. Line counter or baking trays with wax paper. Melt candy according to package directions.
2. Use a tall microwaveable glass or jar to get maximum coverage for the pretzel rod. Dip pretzel rod into white melted candy, and pull out of glass slowly while lightly tapping some of the melted candy off of the pretzel. Alternatively, you can twist the pretzel against the side of the glass while you are pulling it out to reduce the amount of candy on each pretzel.
3. Let set until white candy has solidified, and then dip top in blue. Add red candy stripes.
4. Sprinkle blue pretzel tips with star sprinkles while the candy is still wet.



NO BAKE SUMMER BERRY LASAGNA

Ingredients

For Whipped Cream:

1 2/3 c. Cool Whip, extra creamy	1/3 c. powdered sugar (to taste)
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For Red Velvet Crust:

1 1/2 c. graham cracker crumbs	1/2 c. unsalted butter, melted
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Red food coloring

For Cheese Cake Layer:

1/2 c. unsalted butter, softened	1 tsp. vanilla
8 oz. cream cheese, softened	1 c. whipped cream
2/3 c. diced fresh strawberries	1 c. powdered sugar

For Blueberry Jell-O Salad Layer:

1 (3 oz. pkg.) berry blue Jell-O*	2 c. blueberry pie filling
3/4 c. boiling water	1/2 c. canned crushed pineapple, drained**

For Topping:

Leftover Cool Whip mixture	Fresh blueberries
Fresh strawberries, halved	1/4 c. white chocolate chips

Instructions

1. First, take the lid off the Cool Whip whipped cream topping. Add powdered sugar to the container, and mix. Measure out 1 cup of whipped cream for cheesecake layer. Cover remaining whipped cream, and reserve for topping.
2. For the crust, combine graham cracker crumbs, melted butter and red food coloring. Drop the color directly into the melted butter; it will dissolve better. Scoop mixture into the bottom of a 9x13 cake pan, and spread evenly.
3. To make cheesecake layer, cream together softened cream cheese, powdered sugar, vanilla, and softened butter. Mix in 1 cup of whipped cream. Gently fold in diced strawberries and spread over the crust. Place in the fridge to set.
4. To make the blueberry Jell-O salad layer, place 3 ounces of berry blue Jell-O mix in a large bowl. Pour in 3/4 cup of boiling water, and stir for a few minutes until the gelatin dissolves completely. Set aside to cool for 15-20 minutes; then stir in crushed pineapple and blueberry pie filling. Wait until mixture is cooled and soft-set, or place in the fridge to speed up the process, but stir from time to time.
5. Spread blueberry Jell-O layer over chilled cheesecake layer. Do not pour warm blueberry layer over cheesecake layer; it will melt the cheesecake layer.
6. Place in fridge to chill until Jell-O layer is set completely.
7. Top with remaining whipped cream. Before serving, arrange fresh berries on top. Melt white chocolate chips, pour into a zip-lock bag, cut off a corner, and drizzle melted chocolate over the top of the lasagna.
8. Store in fridge.

*Or use any flavor gelatin mix you prefer.

**If you use pineapple chunks, pulse in food processor to get finely crushed pieces.