

Dessert Special



Hard margarine (or butter)	½ cup
Finely crushed vanilla wafers	2 cups
Block of light cream cheese, softened	8 oz.
Hard margarine (or butter) softened	½ cup
Icing (confectioner's) sugar	1 ½ cups
Container of frozen strawberries in light syrup, thawed and drained	15 oz.
Can of crushed pineapple, drained	14 oz.
Frozen whipped topping, thawed	4 cups
Sliced almonds, toasted	½ cup

Melt first amount of margarine in small saucepan on medium. Remove from heat. Add wafer crumbs. Mix well. Press firmly into ungreased 9 x 13 inch pan. Bake in 350 f (175 c) oven for 8 to 10 minutes until golden. Let stand in pan or wire rack until cooled completely.

Mash cream cheese and second amount of margarine with fork in medium bowl. Add icing sugar. Beat until well combined. Spread evenly over crust.

Combine strawberries and pineapple in small bowl. Scatter over cream cheese mixture.

Spread with whipped topping. Sprinkle with almonds. Chill for at least 4 hours until set. Cuts into 18 pieces.