

## **Fruit Salsa with Cinnamon Crisps**

### **Cinnamon Crisps**

- 10 flour tortillas (10")
  - Cooking spray
  - ½ cup sugar
  - 1 teaspoon cinnamon
1. Preheat oven to 350 degrees. Combine cinnamon & sugar. Set aside.
  2. Working with 3 tortillas at a time, spray both sides of the tortilla and sprinkle each side lightly with cinnamon sugar.
  3. Stack 3 tortillas and using a pizza cutter, cut tortillas into 12 wedges. Place on a baking sheet and bake 8-11 minutes or until crisp.

### **Fruit Salsa**

- 2 granny smith apples
  - 1 lemon
  - 1 cup finely diced melon (your favorite variety) or kiwi
  - 1 lb strawberries
  - ½ lb raspberries
  - 4 tablespoons preserves (I used raspberry)
1. Zest the lemon and set aside. Peel and finely chop apple, squeeze 2 teaspoons lemon juice over apples and mix well to combine.
  2. Finely chop strawberries and melon (or kiwi). Gently combine all ingredients, the raspberries will break apart a bit but that's what you want. Allow to sit at room temperature at least 15 minutes before serving.

## **Easy Strawberry Pie**

- 1 refrigerated Pie Crust
- 2 cup sliced Strawberries
- 2 1/2 tbsp Cornstarch
- 1 1/4 cup Sugar
- 1 1/2 cup Water
- 1 box Strawberry Gelatin (like Jell-O)

Preheat oven to 350.

Place pie crust in pie pan and crimp edge.

Use a fork to poke holes in bottom.

Bake for 15-18 minutes or until edges are browned.

Allow to cool.

Layer bottom with the sliced strawberries

Stir together water sugar and cornstarch and bring to a boil.

Simmer, stirring constantly, until thickened.

Remove from heat, add Jell-O and stir until dissolved.

Pour mixture over strawberries.

Refrigerate until set.

You can decorate with whipped cream before serving.

## **No-Bake Strawberry Icebox Cake**

### **Ingredients:**

3 lbs. fresh strawberries, sliced  
2 (8 oz.) tubs fat-free whipped topping (or use regular or light)  
1 (14.4 oz.) box graham crackers  
1/4 cup milk chocolate chip morsels

### **Directions:**

1. Spread a small amount of whipped topping on the bottom of a 9x13-inch baking pan. Place 5 graham cracker sheets down the middle and break 2 more sheets into crackers to fit down the sides. Lightly cover the top of the graham crackers with more whipped topping and then a layer of sliced strawberries. Repeat three times, until you have four layers of graham crackers (you may be a few crackers short on the top layer, but that's ok). You'll end with a layer of strawberries on top.
2. Place milk chocolate chip morsels in a plastic bag. Microwave in 10 second intervals until melted. Snip the end of the plastic bag and drizzle chocolate over top of cake.
3. Refrigerate covered for at least four hours, or until the crackers have softened completely. Cake will last well for two days. It will still be good on the third day, but the strawberries will start to get juicy and leak into the whipped topping. It will still taste good, but it won't be as pretty.