

Berry Dream Dessert

first layer:

2 cups flour

1 c. melted marg

1 c. chopped nuts

1/2 c. brown sugar

} mix together and press
in bottom of dripper.

} Bake 15 min at 400°

crumble - cover bottom of pan - reserve some (1/4)
for top.

second layer

2 envelopes dream whip - prepare as directed.

^{add} 8 oz cream cheese - softened

1 c. sifted powdered sugar

spread this over crumbs

third layer:

2 pkgs danish dessert - made as directed -
but if using frozen berries, decrease water 1 cup.
put frozen fruit in while hot
(4 small 100% pkgs frozen berries)

spread on top - sprinkle w/ crumbs.

Refrigerate

this recipe is a too full dripper pan -