

Strawberry Delight Squares

Prep: 25 minutes plus refrigerating Makes 20 servings, 1 square each.

1-1/2 cups HONEY MAID® Honey Grahams finely crushed (about 20 squares)

1/2 cup sugar, divided

6 Tbsp. melted butter or margarine

12 oz. (1-1/2 8-oz. pkg.) PHILADELPHIA®

Neufchatel Cheese, 1/3 Less Fat than Cream Cheese, softened

2 Tbsp. milk

MIX graham crumbs, 1/4 cup of sugar and butter. Press firmly onto bottom of 13x9-inch baking pan. Set aside. BEAT cream cheese, remaining 1/4 cup sugar and milk until smooth. Gently stir in whipped topping. Spread over crust. Refrigerate.

MEANWHILE, stir boiling water into gelatin at least 2 minutes until completely dissolved. Stir in cold water. Refrigerate 1-1/2 hours or until slightly thickened. Stir in orange segments. Spoon over cream cheese layer.

REFRIGERATE 3 hours or until firm. Cut into 20 squares. If desired, use additional whipped topping to garnish each serving. Store leftover dessert in refrigerator.

Nutrition Information Per Serving: (without garnish) 140 calories, 8g total fat, 5g saturated fat, 180mg sodium, 14g carbohydrate.

