

STRAWBERRY DREAM

1 stick margarine, melted
1 ¼ cups all-purpose Flour
½ cup chopped pecans
1 envelope whipped topping mix
1 (3-ounce) package cream cheese
1 ½ cups confectioners' sugar
2 cups halved strawberries

For glaze:

1 cup whole fresh strawberries
½ cup water
½ cup granulated sugar
2 tablespoons cornstarch
2 tablespoons water
5 to 6 drops red food color

Mix margarine and flour; add pecans and blend until mixture resembles small crumbs. Pat mixture into a 9-by-13-inch baking dish. Bake in a 350-degree oven 20 minutes. Let cool

Prepare whipped topping mix according to package directions. Add cream cheese and confectioners' sugar. Spread topping mixture over cooled crust. Place 2 cups halved strawberries over filling.

To prepare glaze, combine strawberries and ½ cup water in small saucepan. Simmer about 3 minutes or until berries begin to break up. Blend sugar, cornstarch and 2 tablespoons water; stir into hot strawberry mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in food color. Cool glaze. Pour over halved strawberries on dessert.

Yield: 9 to 12 servings.