

Ken's Strawberry Shortcake Squares



Another concession to diabetes is using Sugar Substitute in the cakes and topping with Road Garden delicious Strawberries. Sugar Lovers will not miss a beat enjoying this tasty treat.

Cake INGREDIENTS:

3 cups - Original Bisquick® Mix ** 1 cup - Sugar Substitute
1/4 cup - Butter or Margarine (softened)
1 cup - Milk ** 2 tsps. - Vanilla ** 2 - Eggs

Topping INGREDIENTS:

1 cup - Whipping Cream ** 1 pk. - Cream Cheese (softened)
1/3 cup - Powdered Sugar ** 1 tsp. - Vanilla
6 cups - Fresh Strawberries (sliced)

DIRECTIONS:

- 1.) Heat oven to 350°. Grease bottom and sides of 13x9-inch pan with shortening; lightly flour (or spray pan with baking spray with flour). In large bowl, beat cake ingredients with electric mixer on low speed 30 seconds, scraping bowl occasionally. Pour into pan.
- 2.) Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely, about 1 hour.
- 3.) In chilled small bowl, beat whipping cream on high speed until soft peaks form; set aside. In medium bowl, beat cream cheese, powdered sugar and vanilla on medium speed until well blended. Fold in whipped cream.
- 4.) Frost top of cooled cake with whipped cream mixture. If desired, frosted cake can be refrigerated up to 6 hours. To serve, cut cake into squares, place on individual dessert plates. Top with strawberries.

Ken's Chocolate Pirouette-Crusted Cake



What happened to homemade recipes?? Well sit back and enjoy the rest and use this dressed up fit to wow any crowd, a Pepperidge Farm® layer cake is garnished easily with Pirouette® cookies for a "company's coming" look.

(Thaw: 2 hours) (Prep: 10 minutes) (serves 8)

INGREDIENTS:

1 box (22g sugar) (19.6 oz.) - Pepperidge Farm® Chocolate Fudge 3 Layer Cake

1/2 canister (11g sugar) (14.1 oz.) - Pepperidge Farm® Chocolate Hazelnut Crème-filled Pirouettes (about 18)

DIRECTIONS:

- 1.)** THAW cake according to package directions. Place on platter.
- 2.)** CUT the cookies to about 2 1/2" in length. Place the cookies upright, side-by-side, all around the edge of the cake, pressing gently into the frosting. Place any leftover cookies on top of the cake. Serve immediately.

TIP: This cake can be prepared up to 2 days ahead. Store in the refrigerator.