

# NO-BAKE DESSERTS RECIPE GUIDE

DID YOU KNOW THAT YOU HAVE THE POWER TO SAVE  
ELECTRICITY IN ROSWELL?

ONE WAY TO SAVE ENERGY IS BY MAKING DELICIOUS NO-BAKE  
DESSERTS! FOLLOW THE STEPS BELOW TO TRY A NEW RECIPE  
AND SAVE ENERGY!

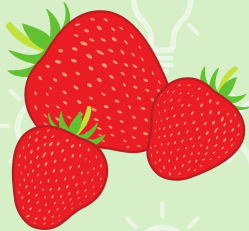
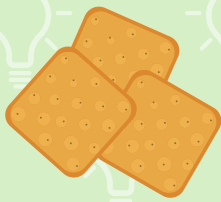


# No-Bake Strawberry Cheesecake Jar

## INGREDIENTS:

### GRAHAM CRACKER CRUST

- 1 CUP GRAHAM CRACKER CRUMBS
- 2 TBSP SUGAR
- 1/4 CUP MELTED BUTTER



### STRAWBERRY CHEESECAKE

- 1 (8OZ) PACKAGE CREAM CHEESE
- 1 CUP SLICED STRAWBERRIES
- 1/4 CUP OF SUGAR
- 1 TSP VANILLA EXTRACT
- 3/4 CUP WHIPPED TOPPING
- 16 CHOPPED STRAWBERRIES
- PINCH OF SALT

## DIRECTIONS:

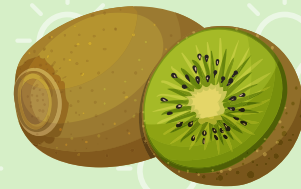
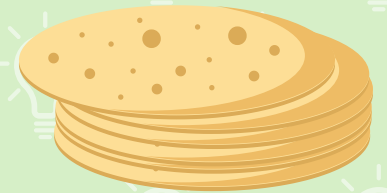
- FOR THE CRUST, COMBINE GRAHAM CRACKER CRUMBS AND SUGAR. ADD MELTED BUTTER UNTIL WELL COMBINED. PRESS 3 TBS INTO BASE OF 4 JARS
- FOR THE CHEESECAKE, USING A FOOD PROCESSOR OR BLENDER TO COMBINE CREAM CHEESE, 1 CUP OF SLICED STRAWBERRIES, SUGAR, VANILLA, AND SALT UNTIL SMOOTH. FOLD IN WHIPPED TOPPING.
- TO ASSEMBLE, PLACE TWO STRAWBERRIES ON THE CRUST IN EACH JAR. SPOON 1/2 CUP OF CHEESECAKE MIXTURE INTO THE JAR. ADD TWO MORE CHOPPED STRAWBERRIES AND REMAINING CRUST CRUMBLE. REFRIGERATE UNTIL READY TO SERVE.



# No-Bake Fruit Pizza

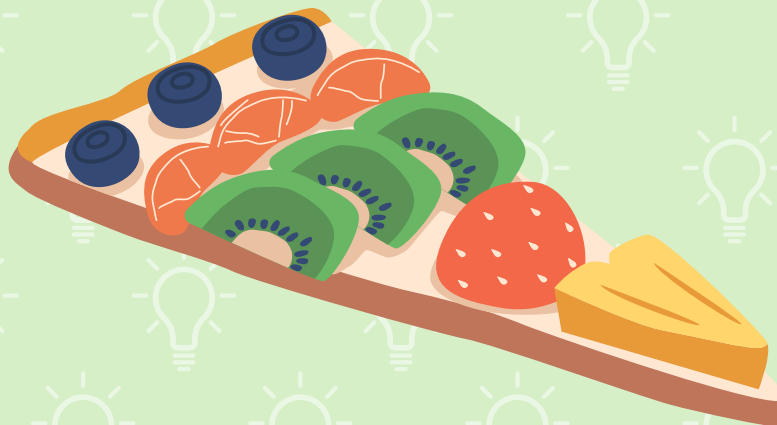
## INGREDIENTS:

- 1 WHOLE WHEAT OR REGULAR FLOUR TORTILLA (8 INCHES)
- 2 TABLESPOONS OF NUTELLA OR VANILLA FROSTING
- 3 TO 4 STRAWBERRIES, SLICED
- 1/2 MEDIUM BANANA, PEELED AND SLICED
- 1/2 MEDIUM KIWI, PEELED AND SLICED
- ANY OTHER ASSOIRTED FRUIT YOU MIGHT ENJOY (ORANGE SLICES, APPLE SLICES, BERRIES, ETC.)



## DIRECTIONS:

- SPREAD YOUR TORTILLA WITH NUTELLA OR VANILLA FROSTING, DEPENDING ON YOUR PREFERENCES.
- ARRANGE FRUITS OVER THE TORTITLLA.
- CUT INTO 4 WEDGES AND SERVE IMMEDIATELY.



# No-Bake Brownie Dip

## INGREDIENTS:

- 1 (8OZ) PACKAGE OF CREAM CHEESE, ROOM TEMP
- 1 (8OZ) CONTAINER OF COOL WHIP OR OTHER WHIPPED TOPPING, THAWED
- 1 (18OZ) BOX OF BROWNIE MIX
- 2-3 TABLESPOONS OF MILK
- 1/3 CUP MINI CHOCOLATE CHIPS FOR GARNISH
- GRAHAM CRACKERS, PRETZELS, STRAWBERRIES, OR OTHER TREATS FOR DIPPING

## DIRECTIONS:

- HEAT TREAT THE BROWNIE MIX TO MAKE THE FLOUR SAFE TO CONSUME “RAW”. PLACE IT IN A BOWL AND MICROWAVE FOR 90 SECONDS, STOPPING TO WHISK EVERY 15 SECONDS. SET ASIDE TO COOL.
- IN A BOWL WITH A STAND MIXER OR HAND MIXER, BEAT CREAM CHEESE UNTIL SMOOTH. ADD COOL WHIP AND MIX UNTIL COMBINED.
- MIX BROWNIE MIX INTO BOWL UNTIL INCORPORATED.
- WHILE USING THE MIXER ON LOW, ADD IN 1 TABLESPOON OF MILK AT A TIME UNTIL YOU HAVE A CREAMY MIXTURE.
- TRANSFER TO A BOWL TO TOP WITH CHOCOLATE CHIPS TO SERVE. REFRIGERATE UNTIL READY TO SERVE.

