

No Bake Strawberry Chiffon Squares

These No Bake Strawberry Chiffon Squares are a breeze to make and can even be served as a frozen dessert. In fact that's how many people prefer them.

PREP TIME

20 minutes

TOTAL TIME

20 minutes

Ingredients

For the base

- $\frac{3}{4}$ cup melted butter
- 4 tbsp white sugar
- 3 cups graham cracker crumbs

For the Strawberry Chiffon top layer

- 2 small packages strawberry jello
- 1 can sweetened condensed milk
- 1, 16 oz tub frozen strawberries in syrup, chopped small
- $\frac{1}{4}$ cup lemon juice
- $\frac{3}{4}$ cup boiling water
- 1 bag mini marshmallows, 8 ounces or 250 grams
- 16 ounces whipping cream, beaten to stiff peaks (Some folks use Cool Whip instead)

Instructions

For the graham crumb base

1. Mix together the butter, sugar and graham cracker crumbs.
2. Lightly grease and line a 9x13 inch baking pan with parchment paper.
3. Press the crumb mixture evenly into the prepared pan.
4. Combine boiling water and jello, stir until dissolved.
5. Add sweetened milk, lemon juice and strawberries, including the syrup.



6. Fold in marshmallows and whipped cream.
7. Spread over prepared base and chill until the jello has set.
8. These can also be served frozen; in fact many people prefer them frozen and that's almost always how I serve them. They defrost pretty quickly, so I always store these in the freezer anyway.

Notes

In Canada the sweetened condensed milk is sold in 300 ml cans. In the US they are sold as 14 oz cans. They are actually the same size, so don't worry. One is sold by volume and the other by weight, so there is no difference.

This dessert takes very little time to prepare but is best made in advance to allow the jello to set or even the day before if serving as a frozen dessert.

This is a very old recipe and I'm told that in many places the frozen tubs of strawberries in syrup are no longer available. Not to worry. Here's how to make a substitute

About 1 pound fresh strawberries

1/4 cup water

1/2 cup sugar

Simply clean and hull fresh strawberries and dice them small. Add them to a small saucepan with the water and sugar and bring to the boil for only a minute. Turn off the heat and let the mixture cool to room temperature or cooler. This should produce about 2 cups of strawberries in syrup as needed in the recipe.

The nutritional information provided is automatically calculated by third party software and is meant as a guideline only. Exact accuracy is not guaranteed. For recipes where all ingredients may not be used entirely, such as those with coatings on meats, or with sauces or dressings for example, calorie & nutritional values per serving will likely be somewhat lower than indicated.

Nutrition Information

Yield 36

Serving Size serving

Amount Per Serving

Calories 177

Saturated Fat 5g

Cholesterol 28mg

Sodium 119mg

Carbohydrates 21g

Sugar 15g

Protein 1g

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