

Strawberries Napoleon

- 2 packages (6 oz. each) **Murray**® Sugar Free Shortbread
- 1/2 teaspoon baking powder
- 2/3 cup fat free milk
- 1/4 cup light butter, melted
- 4 cups sliced fresh strawberries
- 1 tablespoon Splenda® Granular (sugar substitute)
- 2 teaspoons grated orange peel, divided
- 1/2 cup cold fat free milk
- 1 envelope (1.3 oz.) whipped topping mix
- 1 package (8 oz.) reduced-fat cream cheese, softened
- 1/4 cup fat free sour cream
- 1 teaspoon vanilla
- whole strawberries (optional)

Place cookies in food processor bowl. Cover and process until finely ground. Transfer to small bowl. Stir in baking powder. Add 2/3 cup milk and butter; mix well. (Mixture will be wet.)

Drop into 1-inch balls onto baking sheet lined with parchment paper. Flatten with back of spoon into 2 1/4- to 2 1/2-inch circles. Bake at 350°F for 8 to 10 minutes or until set. Transfer on parchment paper to wire rack. Cool completely.

In medium bowl stir together strawberries, Splenda® Granular and 1 teaspoon of the orange peel. Let stand for 30 minutes.

In small mixer bowl beat 1/2 cup milk and topping mix on low speed of electric mixer until combined. Increase speed to high. Beat about 4 minutes or until stiff peaks form (tips stand straight). Add cream cheese, sour cream, vanilla and remaining 1 teaspoon orange peel. Beat until combined.

Carefully remove cookie wafers from parchment paper (wafers will be fragile). Spoon or pipe small dollop of cream cheese mixture on 12 serving plates. Carefully top each dollop with one of the wafers. Layer additional cream cheese mixture on top. Spoon some of the berries on each. Top berries with additional cream cheese mixture. Repeat layers two more times. Garnish with whole strawberries, if desired. Makes 36 small servings.

Nutrition information per serving: 77 calories; 2 grams protein; 3 grams fat, 10 grams carbohydrate, 83 mg sodium.