



**DIRECTIONS:**

**CRUST:**

- 2 1/2 tbsp butter, melted
- 1 pkg graham cracker crust

Mix together butter and graham cracker crust. Spread evenly into a 9 inch pie pan forming a thin crust. Refrigerate 30 minutes before filling.

**FILLING:**

- 1 pkg Strawberry No-Bake Cheesecake filling
- 16 oz. softened cream cheese
- 1-8 oz. container whipped topping, divided

Beat cream cheese until smooth. Add Strawberry No-Bake Cheesecake filling and mix until smooth. Fold in half of the whipped topping and gently spoon into the prepared pie crust. Refrigerate for 1 hour. Top with remaining whipped topping before serving.



Nutrition Facts	
Serving Size 2 1/2 Tbsp. (22g)	
Servings Per Container about 8	
Amount Per Serving	
<b>Calories 90</b>	Calories from Fat 10
%Daily Value*	
<b>Total Fat 1g</b>	2%
Saturated Fat 0g	0%
Trans Fat 0g	
<b>Cholesterol 0mg</b>	0%
<b>Sodium 95mg</b>	4%
<b>Total Carbohydrate 19g</b>	6%
Dietary Fiber 1g	5%
Sugars 12g	
<b>Protein 1g</b>	
Vitamin A 0%	Vitamin C 0%
Calcium 2%	Iron 2%

**INGREDIENTS:** Crust:

Enriched wheat flour (wheat flour, reduced iron, thiamine mononitrate, riboflavin, folic acid), high fructose corn syrup, graham flour, vegetable shortening (partially hydrogenated soybean oil and/or cottonseed oils), contains 2% or less of sodium bicarbonate, salt, honey. Filling: Sugar, dehydrated strawberries, citric acid, artificial flavor, fd&c red 40 and blue 1 and not more than 2% tricalcium phosphate added to prevent caking. CONTAINS WHEAT AND SOY PRODUCTS



Recipes for other uses for your Quick Mix at [www.RadaQuickMixRecipes.com](http://www.RadaQuickMixRecipes.com)

**STRAWBERRY CREAM NO-BAKE CHEESECAKE**

Item # Q943  
Net Wt. 6.2 oz (175.8 g)

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R101 Regular Paring