Raspberry Delight
(Pictured below)

I knew this cool, fruity and creamy dessert was a winner the first time I tasted it. I confirmed that fact a few summers ago when I entered the recipe in a contest at work—it won first place. Co-workers still call to request it. —Mary Olson, Albany, Oregon

2-1/4 cups all-purpose flour
2 tablespoons sugar
3/4 cup butter or margarine, softened

FILLING:
1 package (8 ounces) cream cheese, softened
1 cup confectioners’ sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
2 cups whipped topping

TOPPING:
1 package (6 ounces) raspberry gelatin
2 cups boiling water
2 packages (10 ounces each) sweetened frozen raspberries

Additional whipped topping and fresh mint, optional

In a bowl, combine flour and sugar; blend in butter with a wooden spoon until smooth. Press into an ungreased 13-in. x 9-in. x 2-in. baking pan. Bake at 300° for 20-25 minutes or until set (crust will not brown). Cool. In a mixing bowl, beat cream cheese, confectioners’ sugar, vanilla and salt until smooth. Fold in whipped topping. Spread over crust. For topping, dissolve gelatin in boiling water; stir in raspberries. Chill for 20 minutes or until mixture begins to thicken. Spoon over filling. Refrigerate until set. Cut into squares; garnish with whipped topping and mint if desired. Yield: 12-16 servings.