



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

PEACH FRUIT SALAD

- 2 (1-lb) cans peach slices in syrup, drained; reserve syrup
- 2 (3-oz) pkg peach gelatin
- 1 (8-oz) pkg cream cheese, softened
- 1 1/2 c Purity Cottage Cheese
- 1/2 c Purity Sour Cream
- 1 (15.5-oz) can dark sweet pitted cherries, drained
- 2 bananas, mashed
- 1/2 c chopped, toasted pecans

Drain peach slices and cut into pieces. Heat reserved peach syrup and enough water to make 2 cups and bring to a boil. Stir in 2 packages of gelatin; cool slightly. Beat cream cheese in a large bowl until smooth. Add Purity Cottage Cheese and Purity Sour Cream and continue beating until smooth. Stir in cherries, bananas, peaches and pecans. Pour into a 9 X 13-inch casserole dish. Refrigerate several hours or overnight. Serve on lettuce leaves.

Yield: 12-16 servings.

*May substitute reduced fat cottage cheese, sour cream and cream cheese. May pour into cupcake lined muffin tins and chill until serving.