



## Fruit Casserole

*Fun to look at and tasty treat. Great to share*

I needed a couple of desserts one day to take to people who were recovering from surgery. I had a lot of fruit on hand, puff pastry and Jello No-Bake Cheesecake mix. This recipe was the result. Makes one - two casseroles depending on size of dish used.

Quantity	Ingredients	Preparation Notes
1 Sheet	Puff Pastry, thawed	• Unfold puff pastry onto lightly floured surface and cut in half.
2 pkgs	Jello No-Bake Cheesecake Filling	• Roll out each half to fit in to bottom of each glass pan
	Assorted Fruit	• Bake puff pastry until golden brown according to directions on the package
1/2 C	Apricot or Apple Jelly	• Cool pastry
1 Tbsp	Grand Mariner, Kirsch or no pulp Fruit Juice	• Prepare Cheesecake filling according to directions on package. Will require milk. Do not use the crust mix unless you want to replace the puff pastry.
		• Spread cheesecake filling over cooled puff pastry
		• Arrange fruit in the design of your choice
		• In a small saucepan, heat jelly and liqueur of juice until syrup like and well blended. Remove from heat and cool slightly
		• Pour jelly mixture over fruit as a glaze.
		• Place in refrigerator for at least two hours.