

ITALIAN NO BAKE CAKE

<i>1 box of Vanilla Wafers</i>	<i>1 can of Sweetened condensed Milk</i>
<i>(I used Graham Crackers)</i>	<i>(I used the Lite)</i>
1 can of Crushed Pineapple with juice	1/4 cup of Lemon juice
1 small jar of cherries	1/2 - 2/3 Pkg of Coconut Flakes or Shredded
1 container Cool Whip	1 cup of pecans (optional)

Layer the bottom of dish with wafers or graham crackers. Mix in a bowl the lemon juice and condensed milk, then the pineapple and coconut and mix it all together. Pour half this mixture over the wafers or crackers. Add another layer of each. Top with the Cool Whip and cherries. Refrigerate overnight. (Optional, you can replace the coconut with the pecans if you'd like.)

CRAB RANGOON DIP

2 cups Crab Meat	16 oz. Cream Cheese (2 pkgs)	1/2 cup Sour Cream
4 chopped green onions	1 1/2 tsp Worcestershire sauce	2 tabs powdered sugar
1/2 tsp garlic powder	1/2 tsp lemon juice	

First soften the cream cheese in the microwave for about 1 minute. Add the other ingredients and mix them together and bake for 30 mins at 350 degrees. Serve hot with chips.

(I made a half recipe, and did not have sour cream, so substituted 3-4 oz pkg of Light Vanilla Yogurt and did not add the powdered sugar. It was slight sweet, so I increased the lemon, the Worcestershire sauce, and added 1/2 tsp light soy sauce.)