

Berry Cream Dessert

1 (3-ounce) package strawberry gelatin
1 (3-ounce) package raspberry gelatin
2 cups boiling water
2 cups cold water
1 (8-ounce) carton strawberry yogurt
1 (8-ounce) carton raspberry yogurt
2 cups sliced fresh strawberries, unsweetened
1 (12-ounce) carton whipped topping
Additional fresh strawberries

In a large bowl, dissolve strawberry and raspberry gelatin in boiling water. Stir in cold water and strawberry and raspberry yogurt until blended. Chill until syrupy, about 1 hour. Fold in strawberries and whipped topping. Chill until firm, about 4 hours. Garnish with fresh berries if desired.