

## **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.