



Holiday Entertaining

Give Family And Friends Their Just Desserts: A Low-Calorie, All-Natural Whipped Topping

(NAPSA)—Here's a sweet idea: a delicious dessert with less fat and fewer calories.

Taking aim directly at the waistline of holiday dessert lovers, there's now an all-natural, frozen whipped topping that boasts an incredible 30 calories per serving.

truwhip is 100 percent natural; free of genetically modified organisms; has no high-fructose corn syrup, hydrogenated oils, trans fats or gluten; and doesn't contain the chemicals that other whipped toppings do.

You can use it on apple and pumpkin pies or as a topping in coffee drinks and hot cocoa. Try the topping in savory holiday recipes as well, replacing heavy cream with a great-tasting, healthful and easy-to-use alternative. You can also try truwhip in an easy, elegant dish such as this:

Natural Ginger Cheesecake

Serves 8

- 1¼ cups graham cracker crumbs (for crust)**
- 5 tablespoons butter, melted**
- 8 ounces cream cheese**
- ½ cup sugar**
- 1 teaspoon vanilla**
- Pinch of nutmeg**
- ½ cup candied ginger, finely chopped**
- 8 ounces mascarpone cheese**
- 10 ounces truwhip whipped topping**
- Thawed gingersnap crumbs (for garnish)**



You can trust your homemade desserts and holiday treats, like this ginger cheesecake, to an all-natural topping.

Combine graham cracker crumbs with melted butter and mix well. Press into a 10-inch springform pan evenly. Set aside in the freezer until use. Whip cream cheese, sugar, vanilla, nutmeg and candied ginger into electric mixing bowl until smooth. Add the mascarpone cheese and truwhip and whip again until fully mixed and fluffy. Spoon mixture into the gingersnap crust, filling to the top. Sprinkle with ground gingersnap crumbs for garnish. Chill in the freezer. Thaw slightly before serving.

Learn more and find great holiday recipes at www.truwhip.com or call (800) 727-9939.