



# Auxiliary to the Veterans of Foreign Wars

VFW Auxiliary Post 2632  
P.O. Box 86  
California, MD 20619  
301-862-3247  
[www.vfwpost2632.com](http://www.vfwpost2632.com)  
[auxiliaryvfw2632@gmail.com](mailto:auxiliaryvfw2632@gmail.com)

Dear Auxiliary Post Members,

We thank you for your membership. Your attendance at meetings and participation in Auxiliary activities this year is needed. We hope you will make every effort to come out and be part of your Auxiliary. WE NEED YOU!

A "BAKE LESS" cake sale is on the way. In these busy days it's hard sometimes to find time to bake. So here is a plan that is really grand. No fuss or bother, you've done your part, please give with a willing heart. Please be a part of a successful Bake less Cake Sale. It's a way to help replenish our general fund. Help the VFW Auxiliary and the VFW Auxiliary National HQ Vets & Military Support, Department of MD VFW National Home for Children, VFW Auxiliary National HQ & National Veteran Services, and our community.

Make check payable to: **VFW Auxiliary** Post 2632 (earmarked Bake less Cake Sale).

Please send your donation to the **VFW Auxiliary** Post 2632 at P.O. Box 86, California, MD 20619.

Thank you for your contribution. It is most appreciated.

Respectfully,  
VFWA Board of Officers

### 3 ingredient Strawberry Icebox Cake Recipe

Make this Strawberry Icebox cake with 3 ingredients! This recipe is so simple.

Prep time 15 min

Cook time 4 min

Refrigerate 4 hours

Total time 19 min

Calories: 178kcal

### Ingredients

- (2) oz containers Cool Whip thawed
- 1 ½ lbs strawberries hulled and sliced
- 1 ½ pack Graham Crackers

### Instructions

1. Spread a ½ container of whipped topping in a layer on the bottom of a 8x8" pan.
2. Add a layer of graham crackers, breaking as necessary to cover whipped topping.
3. Top with another ½ container of whipped topping and smooth with a spatula.
4. Add 1/3 of the strawberries in an even layer.
5. Then graham crackers, whipped topping, strawberries, graham crackers, whipped topping and strawberries.
6. Cover and refrigerate at least 4 hours before serving.

**Notes:** This recipe would be delicious made with any fruit. Try making it with your favorite, or even combining a few of your favorites together.

Thank you again,  
Laura May Williams-LaFleur  
Secretary VFWA Post 2632  
240-925-9322