

# No-Bake Strawberry Cheesecake Icebox Cake

## Ingredients:

- 2 boxes of instant vanilla pudding mix
- 8 ounces of cream cheese (use 1/3 less fat cream cheese if preferred)
- 3 cups of milk
- 1 cup of heavy cream + 1/4 cup of powdered sugar, or substitute with 1 cup of Cool Whip Topping
- 2 lbs. of fresh strawberries, stems removed, sliced or diced (toss with 2 tablespoons of sugar if desired)
- Graham crackers

## Directions:

1. Line a 13×9 inch baking dish with a single layer of graham crackers. Break them into smaller pieces if needed to cover the bottom completely.
2. In a mixing bowl, prepare the whipped topping by whisking the heavy cream until soft peaks form. Gently fold in the powdered sugar and vanilla until stiff peaks form. Set aside.
3. In a large bowl, mix together the instant vanilla pudding mix and milk until well combined.
4. Add the cream cheese to the pudding mixture and beat until smooth and well combined.
5. Gently fold in the prepared whipped cream or Cool Whip until evenly incorporated.
6. Spread half of the pudding/cream cheese mixture over the first layer of graham crackers in the baking dish.
7. Arrange half of the sliced strawberries over the pudding layer.
8. Add another layer of graham crackers on top of the strawberries, fitting them into the pan as instructed in

step 1.

9. Repeat the layers with the remaining pudding/cream cheese mixture and strawberries.
10. Cover the dish with plastic wrap or foil and place it in the refrigerator for 4-6 hours to chill and allow the pudding to set.
11. Once chilled and set, slice and serve the delicious no-bake strawberry cheesecake icebox cake. Enjoy the creamy, fruity goodness!

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