

Strawberry Cream Cheese Icebox Cake

If you feel like rewarding your kids for something good they did, there's nothing better than a good cake! This strawberry cream cheese Icebox cake is perfect for special occasions! Check it out.

You'll Need:

- 2 lb of strawberries.
- 2 sleeves of graham crackers.
- 1 (8 oz) package of cream cheese to room temperature.
- 1 (14 oz) can of sweetened condensed milk.
- 2 (3.4 oz) package of instant cheesecake flavored pudding.
- 3 cups of milk.
- 1 (12 oz) caron of divided whipped topping.

How to:

Start with the strawberries, wash and cut the tops off then slice them to $\frac{1}{4}$ inch thick and set aside.

In a 13×9 baking dish, line graham crackers in the bottom.

In a large bowl, mix together the cream cheese and sweetened condensed milk and beat until smooth. Add in pudding mixes and milk and mix for 4 to 5 minutes.

Add in 2 cups of whipped topping and mix until smooth.

Now, pour half the mixture over the graham crackers, add a layer of strawberry slices and add another layer of graham crackers than a second layer of cream cheese mixture.

Top with a layer of strawberry slices.

Refrigerate covered for 6 to 8 hours.

Top with whipped topping and sprinkle with crushed graham crackers before serving.

Easy, peasy and creamy! The graham crackers and strawberry

mixture is so delicious. With all the cream cheese in this cake, no one can resist it! Give it a try, you'll thank me later.