

Strawberry Cream Cheese Icebox Cake

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This no-bake Strawberry Cheesecake Icebox Cake is so easy to make and delicious!

A hit at potlucks & BBQs. With cheesecake pudding (or cream cheese), whipped cream, graham crackers & strawberries.

Once summer is in full swing, this No-Bake Strawberry Icebox Cake shows up a lot at our house.

Our weekends are usually busy visiting family and friends and they all love whenever we show up with this cool and creamy dessert.

It reminds me of the classic Strawberry Shortcake with a creamy cheesecake filling.

Ingredients:

2 lb. strawberries

2 sleeves graham crackers

1 -8 oz. pkg. cream cheese, room temperature

1 -14 oz. can sweetened condensed milk

2- 3.4 oz. pkg. instant cheesecake flavored pudding

3 cup milk

1- 12 oz. carton whipped topping, divided

Directions:

Wash, cut tops off of strawberries and slice them 1/4 inch thick then set aside.

Line bottom of a 3-quart 13×9 baking dish with graham crackers and set aside.

Combine cream cheese and sweetened condensed milk in a large bowl and beat with a mixer until smooth and creamy.

Add pudding mixes and milk then continue mixing on low for 4-5 minutes or until mixture starts to thicken.

Fold in 2 cups whipped topping until smooth.

Pour half of the cream cheese mixture over graham crackers.

Arrange a single layer of strawberry slices over the cream cheese mixture.

Top strawberries with another layer of graham crackers then cover with the remaining cream cheese mixture.

Top cream cheese mixture with another layer of strawberries.

Cover and refrigerate for 6-8 hours. When serving, top with remaining whipped topping.

Crush remaining graham crackers and sprinkle crumbs over the top.

And Enjoy...!

Don't forget to share this great recipe with your Facebook friends!!