



♥ RECIPE

Strawberry & Blueberry Cheesecake Icebox Cake

★★★★★ 5 from 2 reviews

Author: Lindsay *Prep Time:* 20 minutes *Cook Time:* 0 minutes

Total Time: 20 minutes *Yield:* 18 *Category:* Dessert

Method: No Bake *Cuisine:* American

Description

This easy **Strawberry & Blueberry Icebox Cake** transforms six simple ingredients into a super refreshing no-bake cheesecake! A Golden Oreo cookie crust is layered with creamy cheesecake filling and juicy berries.

Ingredients

- two 3.4 oz packages cheesecake flavored pudding
- 4 1/2 cups (1080 ml) milk, divided
- two 15.25 oz boxes golden Oreos
- 1 lb package strawberries, washed and sliced
- 1 pint blueberries
- 12 oz Cool Whip or Homemade Whipped Cream

Instructions

- 1 Make both cheesecake flavored puddings according to directions on package, using 4 cups of the milk. Set aside.
- 2 Put remaining 1/2 cup milk into a small bowl.
- 3 Dip Oreos in milk quickly and then place into the bottom of a 9×13 pan, making a single layer.
- 4 Spread half of the cheesecake pudding on top of the Oreos.
- 5 Add a single layer of strawberry slices on top of the cheesecake pudding.
- 6 Spread half of the Cool Whip on top of the strawberries.
- 7 Dip remaining Oreos in milk quickly and place on top of the Cool Whip, in a single layer.

- 8 Top Oreos with remaining cheesecake pudding.
- 9 Add a layer of blueberries, reserving about 1/3 cup for the topping.
- 10 Top with remaining Cool Whip.
- 11 Chop the remaining strawberry slices and add those and the remaining blueberries to the top of the cake.
- 12 Refrigerate for at least 4 hours or overnight.

Notes

- 1 Makes 16-20 slices.
- 1 To Store: Keep in an airtight container in the fridge for 2-3 days. If desired, transfer fully set icebox cake to the freezer for up to 1 month. This turns it into an ice cream cake!

Nutrition

Serving Size: 1 Slice Calories: 151 Sugar: 18.7 g Sodium: 209.8 mg Fat: 5.5 g
Carbohydrates: 23.7 g Protein: 2.5 g Cholesterol: 1.1 mg

Find it online: <https://www.lifeloveandsugar.com/strawberry-and-blueberry-cheesecake-icebox-cake/>