

STRAWBERRY CHEESECAKE PUDDING

Sue Schmitzer

Ingredients:

- 3 packages (7.25 oz each) Pepperidge Farm Chessmen Cookies
- 2 Quarts fresh strawberries, cleaned, hulled and sliced (save a few whole berries for garnish if desired)
- 2 packages (3.4 ounces each) instant cheesecake pudding
- 3 cups plus 2 tbsp milk
- ¼ teaspoon almond extract
- 1 (14oz) can sweetened condensed milk
- 1 (8oz package) cream cheese, softened
- 1 (12 oz) container of frozen whipped non-dairy topping, thawed
- 1 (8 oz package) milk chocolate toffee bites
- Whipped cream for garnish, if desired

Directions:

In a large bowl, mix pudding mixes, milk, and almond extract together with an electric hand mixer or whisk until well blended. Set aside. In a separate bowl beat together the cream cheese and sweetened condensed milk until smooth. Fold in the whipped topping. Fold cheese mixture into the pudding mixture. Line the bottom of a deep 13 by 9 inch dish with one package of the cookies. Spread 1/3 of the pudding mixture on top. Layer on ½ of the sliced strawberries. Top with another package of cookies. Spread with the second 1/3 of the pudding mixture. Top with the remaining half of the strawberries followed by a third layer of the pudding mix. Sprinkle the milk chocolate toffee bits over top. Garnish with whipped cream and remaining whole berries, if desired. Refrigerate for 24 hours before serving.

Recipe Courtesy of McLeod Farms, www.macspride.com.