

## **FROZEN WHITE CHOCOLATE STRAWBERRY DESSERT**

**Joann Johnson**

### **Ingredients:**

- ½ cup butter, softened
- 1 ¼ cups Confectioners sugar divided
- 1 ¼ cups all purpose flour
- 1 cup finely chopped sliced almonds
- 1 (10 oz) pkg frozen halved strawberries in syrup, thawed
- 1 (8 oz) Whip Cream, thawed
- 2 (3.3 oz) pkgs instant white chocolate flavored pudding mix
- 2 cups heavy whipping cream
- 1 cup sour cream

### **Directions:**

Preheat oven to 350 degrees. Line a 13 X 9 inch baking pan with aluminum foil. In a medium bowl, beat butter and ¼ cup confectioner's sugar at medium speed with an electric mixer until creamy. Gradually beat in flour until combined. Add almonds, beating until combined. Press mixture evenly into bottom of prepared pan. Bake for 10 to 15 minutes, or until lightly browned. Set aside to cool. In a large bowl, beat cream cheese and remaining 1 cup confectioner's sugar at medium speed with an electric mixer until creamy. Add strawberries in syrup beating until combined. Stir in whipped topping. Spread cream cheese mixture evenly over prepared crust. Cover and freeze for 30 minutes. In a medium bowl, beat pudding mix, cream cheese and sour cream at medium high speed with an electric mixer until stiff peaks form. Spread pudding mixture evenly over cream cheese mixture. Cover and freeze for at least 4 hours. Cut into squares to serve. Garnish with strawberries, if desired.