



No Bake Strawberry Jello Lasagna

Servings: 0

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Ingredients

For Oreo Crust:

36 Golden Oreo cookies
1/2 cup unsalted butter-melted

For Strawberry Cheesecake Layer:

8 oz. cream cheese-softened
1/2 cup unsalted butter-softened
1 cup powdered sugar
1 1/4 cup whipped cream
1 1/3 cup diced fresh strawberries (about 5.5 oz.)

For Strawberry Jello Layer:

3 oz. strawberry flavored gelatin (like Jello)
1/2 cup boiling water

Strawberry Greek yogurt

4 cups whipped cream

For Topping:

2-3 cups whipped cream
4-5 oz. white chocolate bar to make the curls

Directions

To make the crust ground whole Oreo cookies with the filling in a food processor to make fine crumbs. In a bowl stir together 1/2 cup melted butter with Oreo crumbs until evenly moistened, then press the mixture in the bottom of 9 x 13 inch dish, set in the freezer to firm while making cheesecake layer.

In a bowl cream together 1/2 cup softened butter, 8 oz. softened cream cheese and 1 cup powdered sugar until smooth and creamy. Add 1 1/4 cup whipped cream and mix to combine. Using a rubber spatula, gently fold in diced strawberries and spread the mixture over chilled crust. Place in the fridge.

In a large bowl place strawberry Jello, add 1/2 cup boiling water and stir to dissolve completely. Whisk in 1 cup strawberry Greek yogurt until combine. Add 4 cups whipped cream and mix until combine evenly. Pour the mixture over cream cheese layer and smooth the top.

Refrigerate for 2-3 hours until set.

Spread 2 cups whipped cream on top.

To make the curls, carefully draw a vegetable peeler across the broad surface of a bar of white chocolate at room temperature. Sprinkle curls on top.

Refrigerate for 2 more hours before serving, or overnight.

Store in the fridge.

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