

Strawberry Lemonade Lasagna



4.7 from 3 reviews

Prep Time: 30 minutes Category: Desserts

Description

Strawberry Lemonade Lasagna is quick and easy NO BAKE dessert recipe with only few ingredients for light and refreshing summer treat!!!

Ingredients

FOR OREO CRUST:

36 Golden Oreo cookies

½ cup unsalted butter-melted

CHEESECAKE LAYER:

½ cup unsalted butter-softened

1 cup powdered sugar

8 oz. cream cheese-softened

1 ¼ cup whipped cream

1 teaspoon vanilla

LEMON JELLO LAYER:

3 oz. lemon flavored gelatin (like Jello)

½ cup boiling water

1 cup lemon Greek yogurt



TOPPING:

2-3 cups whipped cream

FOR GARNISH:

½ Golden Oreo crumbs

Lemon wedges

strawberries sliced in half

Instructions

- 1 To make the crust ground whole Oreo cookies with the filling in a food processor to make fine crumbs. In a bowl stir together ½ 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.
- 2 In a bowl cream together ½ cup softened butter, 8 oz. softened cream cheese, 1 cup powdered sugar and vanilla until smooth and creamy. Add 1 ¼ cup whipped cream and mix to combine. Spread the mixture over chilled crust. Place in the fridge.
- 3 In a large bowl place lemon Jello, add ½ cup boiling water and stir to dissolve completely. Whisk in 1 cup lemon Greek yogurt until combine. Add 4 cups whipped cream and mix until combine evenly. You can add a few drops of yellow food coloring if desired.
- 4 Spread about 1/3 of the mixture over cheesecake layer. Arrange strawberries about 2/3 inches apart and gently press them into the filling. Spread remaining lemon jello mixture over strawberries and place in the fridge for 3-4 hours until completely set and firm.
- 5 Spread 2-3 cups whipped cream on top.
- 6 Garnish with Golden Oreo crumbs, lemon wedges and sliced strawberries if desired.

Notes

