FLUFFY STRAWBERRY ICEBOX CAKE

Lower Saturated Fat, Lower Sodium, Vegetarian

Serves: 9 (Serving = 1/9th of the cake)

Nutrition (per serving)

Calories: 172	Total Carbohydrate: 28 g
Total Fat: 5 g	Dietary Fiber: 1 g
Saturated Fat: 3 g	Total Sugars: 11 g
Sodium: 137 mg	Protein: 3 g

Ingredients

- 1 – 1 ounce box sugar free instant cheesecake pudding
- 1 ½ cups 1% milk
- 8 ounces lite cool whip, thawed
- 11 graham crackers sheets
- 1 ½ cups strawberries, chopped

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Directions

1. In a large bowl, combine pudding powder and milk. Whisk together until pudding thickens.
2. Add cool whip to pudding mixture and fold it into pudding until evenly combined.
3. In an 8x8 inch pan, spread a thin layer of cheesecake mixture on the bottom.
4. Evenly layer 3.5 graham cracker sheets onto mixture in pan.
5. Top graham crackers with 1/3 of remaining cheesecake mixture. Sprinkle ½ cup of strawberries onto pudding mixture.
6. Repeat steps 4 and 5 until no more ingredients remain.
7. Refrigerate for at least 3 hours.

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