

# LAMORA FAMILY

## FAVORITE STRAWBERRY RECIPE

### **Golden Oreo Crust Strawberry Cheesecake**



#### **Ingredients:**

- 1 package golden oreos (36 cookies)
- 6 tablespoons butter, melted
- 8 oz softened cream cheese
- 1 cup powdered sugar
- 1 pkg (16oz) cool whip, divided
- 1 pkg (3.4 oz) instant cheesecake pudding
- 2 cups milk
- 4 cups LaMora Farms fresh strawberries

Using a food processor, golden oreos until crumbly (or crush with a rolling pin until fine). Mix in melted butter and press firmly into an 8 x 11 pan until crust forms. Place in refrigerator while you prepare the remaining layers. Next beat together 1 cup of powdered sugar, the cream cheese and 1 cup of cool whip. Spread over the cookie crust and return to the fridge. For the next later mix together the pudding mix, milk and another cup of cool whip. Add in 1 ½ to 2 cups sliced strawberries and spread over the cream cheese layer. Slice the remaining strawberries and layer over the entire top. Refrigerate for at least one hour or until ready to serve.