



BERRY FRIDGE CAKE

Delicious doesn't need to be baked! Use your refrigerator to whip up this tasty berry delight for friends, family and co-workers.

INGREDIENTS

- 2 cups refrigerated whipped topping
- 1 (14.4 oz.) box graham crackers
- 1 (8 oz.) package cream cheese
- 2 (3.4 oz.) packages vanilla instant pudding mix
- 2 1/2 cups milk
- 3 cups strawberries, sliced
- 1 1/2 cups blueberries
- 2 oz. white chocolate chips, melted

Make your kitchen life easier with the perfect configuration of adjustable shelves and bins! Bottom freezer refrigerators are available in both single door and French door styles and great for wider items like baking dishes and cookie sheets so you'll be ready to mix, prep and set!

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DIRECTIONS

- 1 In a mixer, blend cream cheese and pudding mixes until smooth, gradually adding in the milk.
- 2 Put aside 1/2 a cup of the whipped topping, fold the rest into the mixture.
- 3 In a 9x13 in. dish evenly spread the 1/2 cup of whipped topping, coating the bottom. You can also use a large springform pan, but make sure to line the sides with parchment strips first.
- 4 Layer graham crackers onto the whipped topping.
- 5 Spread a layer of the cream cheese mixture on top of the graham crackers.
- 6 Place strawberries and blueberries on top.
- 7 Repeat until you have a total of 3 layers of graham crackers, cream cheese mixture and berries.
- 8 Refrigerate overnight or until graham crackers are completely soft.
- 9 When ready to serve, melt the white chocolate chips and drizzle a pretty pattern over top of your dessert.
- 10 Serve at your next get together or after dinner with family.