
Very Dairy Berry Lasagna

8 portions

36 Golden Oreo cookies
1/2 cup unsalted
butter-melted
4.5 oz. strawberry flavored
gelatin (like Jello)
2/3 cup boiling water
3/4 cup strawberry Greek
yogurt-cold
1 cup diced fresh
strawberries
2 1/4 cups Cool Whip
1/2 cup unsalted
butter-softened
1 cup powdered sugar
8 oz. cream cheese-softened
1 1/2 teaspoon vanilla
1 1/4 cup Cool Whip
4.5 oz. berry blue gelatin
(like Jello)
2/3 cup boiling water
1/2 cup blueberry Greek
yogurt-cold
1 cup fresh blueberries
2 1/4 cups Cool Whip
2 1/2 -3 cups Cool Whip
6 oz. white chocolate bar or
block-to make the curls
1/2 cup fresh blueberries
1/2 cup diced strawberries

- ❶ To make the crust ground whole Oreo cookies with the filling in a food processor to make fine crumbs.
- ❷ 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 x 2-inch dish, set in the freezer to firm while making next layer.
- ❸ In a large heat proof bowl place strawberry Jello, add 2/3 cup boiling water and stir to dissolve completely.
- ❹ Whisk in 3/4 cup cold strawberry Greek yogurt until combine, then stir in diced strawberries. Add 2 1/4 cups Cool Whip and mix until combine evenly.
- ❺ Pour the mixture over Oreo crust layer and smooth the top. Place in the freezer for 25-30 minutes to set.
- ❻ In a bowl cream together 1/2 cup softened butter, 8 oz. softened cream cheese, 1 cup powdered sugar and vanilla until smooth. Add 1 1/4 cup Cool Whip and mix to combine.
- ❼ Spoon over strawberry layer and gently spread into an even layer. Place in the freezer for 10 minutes to firm.
- ❽ In a large bowl place berry blue Jello, add 2/3 cup boiling water and stir to dissolve completely.
- ❾ In a food processor pulse blueberry Greek yogurt and fresh blueberries. Then, pour the mixture in the Jello and whisk to combine.
- ❿ Add 2 1/4 cups Cool Whip and mix until combine evenly. Pour the mixture over cream cheese layer and smooth the top.
- ⓫ Refrigerate until set, then spread 2 1/2 -3 cups whipped cream on top.
- ⓬ 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.
- ⓭ Refrigerate for 2 more hours before serving, or overnight. Garnish with fresh blueberries and diced strawberries before serving. Store in the fridge.