

FROM THE KITCHEN OF...

BIRDY PRETZELS

STRAWBERRY SHORTCAKE ICE CREAM

INGREDIENTS

14	OZ	SWEETENED CONDENSED MILK
8	OZ	CREAM CHEESE, SOFTENED
4	OZ	BUTTER SOFTENED & <u>DIVIDED</u>
15	ML	LEMON JUICE
5	ML	VANILLA EXTRACT
8	OZ	COOL WHIP, THAWED
6	OZ	GOLDEN OREOS
21	OZ	STRAWBERRY PIE FILLING

**SERVINGS: 5
PINTS**

**TIME TO PREP: 20
MINUTES**

**FREEZE TIME:
OVERNIGHT**

DIRECTIONS

- CREAM TOGETHER THE CONDENSED MILK, CREAM CHEESE, 2 OZ SOFTENED BUTTER, LEMON JUICE, AND VANILLA EXTRACT UNTIL SMOOTH.
- GENTLY FOLD IN THE COOL WHIP UNTIL COMBINED.
- PLACE THE GOLDEN OREOS AND REMAINING 2 OZ BUTTER IN A ZIP-TOP BAG. CRUSH AND MIX TOGETHER UNTIL COARSE CRUMBS FORM.
- ADD THE CRUSHED OREOS AND PIE FILLING TO THE CREAM CHEESE MIXTURE. GENTLY FOLD JUST A FEW TIMES TO CREATE SWIRLS OF STRAWBERRIES AND OREOS—DO NOT FULLY COMBINE.
- TRANSFER THE MIXTURE TO A FREEZER-SAFE CONTAINER. COVER AND FREEZE OVERNIGHT.

TIPS & TRICKS

- ✓ STRAWBERRY IS A DELICIOUS ADDITION BUT DON'T BE SCARED TO PLAY WITH OTHER FLAVORS - CHERRY, BLUEBERRY, PEACH, ETC.
- ✓ NO ICE CREAM CONTAINER? A LOAF PAN WORKS GREAT! SPOON THE MIXTURE INTO THE PAN, COVER TIGHTLY WITH PLASTIC WRAP, AND FREEZE OVERNIGHT.