



White Chocolate Blueberry Lasagna

Crust

36 Golden Oreo cookies (whole cookies with filling)

6 Tbsp. unsalted butter, melted

Cream Cheese Layer

8 oz. cream cheese, softened

1/2 cup unsalted butter, softened

1 cup powdered sugar

1 1/4 cup Cool Whip

1-1 1/2 cup fresh blueberries

Pudding Layer

2 (3.9 oz.) pkg. white chocolate instant pudding

3 cups cold milk

2 oz. freeze dried blueberry powder

Topping

1 1/2 cup Cool Whip

white chocolate bar for curls (or

1 1/2 cups white chocolate chips)

In food processor grind Oreo cookies to get fine crumbs. Combine Oreo crumbs with 6 Tbsp. butter; stir until evenly moistened. Press mixture into bottom of 9" x 13" dish. Set in fridge to firm.

In bowl, mix cream cheese, 1/2 cup butter and powdered sugar; beat well. Mix in 1 1/4 cup Cool Whip. Fold in blueberries (if you use frozen thaw, rinse well and drain well). Spread mixture over the crust.

In med. bowl combine instant pudding with 3 cups cold milk. Whisk until pudding starts to thicken; mix in blueberry powder. Spread over cream cheese layer. Set in fridge to firm.

Spread 1 1/2 cups Cool Whip on top. Top with white chocolate curls or shavings, or sprinkle with white chocolate chips.

Refrigerate at least 3-4 hours before serving.