

STRAWBERRY AND BLUEBERRY CHEESECAKE



Gordon
**RESTAURANT
MARKET**

Ingredients *Yield: 16-20 servings*

Reorder No.	Description	Amount
<i>Market Item</i>	Cheesecake Flavored Pudding	6.8 oz.
512109	Whole Milk, divided	4½ cups
<i>Market Item</i>	Golden Oreos	30.5 oz.
724801	Strawberries, sliced	1 lb.
451690	Blueberries	1 pint.
313165	Whipped Topping	12 oz.

Preparation Instructions

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Make both cheesecake flavored puddings according to directions on package, using 4 cups of the milk and set aside. Put ½ cup milk into a small bowl. Dip Oreos in milk quickly and then place into the bottom of a 9×13 pan, making a single-layer "crust". Spread half of the cheesecake pudding on top of the Oreos. Add a single layer of strawberry slices on top of the cheesecake pudding. Spread half of the whipped topping on top of the strawberries. Dip remaining Oreos in milk quickly and place on top of the whipped topping, in a single-layer. Top Oreos with remaining cheesecake pudding. Add a layer of blueberries, reserving about ½ cup for the topping. Top with remaining whipped topping. Chop the remaining strawberry slices and add those and the remaining blueberries to the top of the cake. Refrigerate for at least 4 hours or overnight. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.