

Red Velvet Lasagna



Pair with
Rosenblum
Syrah

Serves 12

*Recipe provided by Radisson Hotel Fort Worth
North Fossil Creek*

INGREDIENTS:

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|--------------------------------------|--|
| 2 Packages Oreos | 10 oz Packet instant chocolate pudding |
| 4 Tbsp Butter, melted | 6 C Cold milk |
| 16 oz Low fat cream cheese, softened | 8 oz Cream cheese, softened |
| 2 C Sugar | Red food coloring |
| 16 oz Lite Cool Whip | 16 oz Lite Cool Whip |
| 1 Tbsp Lemon juice | 1 C Mini chocolate chips |

DIRECTIONS:

1. Preheat oven to 350° F. Spray a 10x16 pan with nonstick spray.
2. Blend together the Oreos and butter until smooth. Press the Oreo mixture into the bottom of the pan. Bake for 5-8 minutes or until slightly toasted.
3. In one bowl, beat together the low fat cream cheese, sugar, Cool Whip and lemon juice.
4. In a separate bowl, beat together the pudding mix and cold milk for 2 minutes until the pudding thickens. Beat in the cream cheese and red food coloring, refrigerate.
5. Smooth the cheesecake layer onto the crust, chill in freezer for one hour.
6. Top with the red velvet layer, then a layer of the cool whip and sprinkle with mini chocolate chips.
7. Chill before serving.

Main Street Café at Radisson Hotel
Fort Worth North Fossil Creek

