

Strawberry Sundae Dessert

written by The Recipe Exchange | November 16, 2017

Ingredients

1 (9-ounce) package chocolate wafers, finely crushed (2 cups crumbs)
1/2 cup butter or margarine, melted
1 (14-ounce) can EAGLE BRAND® Sweetened Condensed Milk (NOT evaporated milk)
1 tablespoon vanilla extract
2 cups (1-pint) whipping cream, whipped
2 (10-ounce) packages frozen strawberries, thawed (5 cups)
1/4 cup sugar
1 tablespoon lemon juice
2 teaspoons cornstarch

Directions

In small bowl, combine wafer crumbs and butter. Press half the crumb mixture on bottom of 9-inch square baking pan.

In large bowl, combine EAGLE BRAND® and vanilla. Fold in whipped cream. Pour into prepared pan.

In blender or food processor container, combine strawberries, sugar and lemon juice; blend until smooth. Spoon 3/4 cups strawberry mixture evenly over cream mixture. Top with remaining crumb mixture. Cover; freeze 6 hours or until firm.

In small saucepan, combine remaining strawberry mixture and cornstarch. Over medium heat, cook and stir until thickened. Cool. Chill.

Cut dessert into squares; serve with sauce. Store leftovers covered in freezer; refrigerate leftover sauce.