

# Orange Creme Layered Dessert

## Ingredients

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2 c Orange Sorbet (softened)  
8 oz Cream Cheese (softened)  
14 oz Sweetened Condensed Milk  
1/2 c Orange Juice  
8 oz Whipped Topping (tub)  
1 t Vanilla Extract

## Instructions

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1. Line 9x5-inch loaf pan with foil. Spread sorbet onto bottom of prepared pan to form even layer. Freeze 10 minutes.

2. Meanwhile, beat cream cheese in large bowl with mixer until creamy. Gradually add condensed milk, vanilla, and juice, beating until blended. Gently stir in whipped topping. Pour over sorbet in pan.

3. Freeze 3 hours. To unmold, invert pan onto plate; remove foil. Serve immediately.