

Strawberry Cheesecake Mousse by Lynn's Recipes



Lynn demonstrates how to make a very simple dessert -- Strawberry Cheesecake Mousse. This is a very easy dessert that can be served for any occasion. From Alchemy Baking Blogspot and Pinterest.

Makes 4 servings

Ingredients:

- 8 ounces cream cheese
- 2 cups fresh strawberries, stems removed, washed and sliced
- ½ cup heavy cream
- ½ cup powdered sugar
- 1 teaspoon vanilla

More sweetened whipped cream for topping, if desired

More fresh strawberries for topping, if desired

Place cream cheese, fresh strawberries, vanilla and powdered sugar in a food processor or blender. Puree them together until smooth. Then place the cream cheese mixture in a large bowl.

Whip the heavy cream just until stiff peaks form. Fold the cream cheese mixture and whipped cream together.

Spoon mousse into individual bowls, glasses or cups. Refrigerate for a few hours before serving. Top the individual servings with sweetened whipped cream and a fresh strawberry, if

Strawberry Cheesecake Mousse by Lynn's Recipes

desired.

[Comment or watch this Recipe on You Tube](#)

Follow me on:

[YouTube](#)

[Twitter](#)

[Facebook](#)

[Instagram](#)

Lynn's Recipes: April 2013
www.lynnrecipes.com

[Click here for a handy Conversion Chart](#)