

Strawberry No-Bake Cheesecake in a Jar

MG Newsletter, Julie Hyske

Ingredients Serves 4

- 1 lb fresh strawberries (washed, cored, and sliced)
- 2 tbsp granulated sugar
- 1 cup heavy cream
- ¼ cup powdered sugar
- 1 (8 oz) package cream cheese
- 1 (14 oz) can sweetened condensed milk
- 1 tbsp vanilla bean paste (or vanilla extract)
- 2 tbsp fresh lemon juice
- (5 oz) box shortbread cookies
- 2 tbsp unsalted butter, melted



Sprinkle strawberries with sugar and toss to coat. Set aside.

In a tall mixing bowl, whip the cream with an electric mixer fitted with the whisk attachment. Once trails begin to form, turn the mixer off and add powdered sugar and continue to whip until stiff peaks form. Place whipped cream in the refrigerator until ready to serve.

In a medium mixing bowl combine cream cheese, milk, vanilla and lemon juice. Beat with an electric mixer until mixture is smooth. Place in the refrigerator until ready to serve.

Place cookies in a blender or food processor to crush. Blend on low until you have all cookie crumbs. Pour into a small bowl and combine with butter. Mix until all cookie crumbs are moist. Divide cookie mixture into 4 dishes (we used mason jars). Gently pat cookies down with a spoon or your fingers. Add cheesecake filling, divided evenly between jars. Top with 1/4 of strawberries in each jar. Add a dollop of whipped cream. Refrigerate 2 hours, or until ready to serve. Cheesecake keeps for several days in the fridge, covered.