

## Easy Fresh Strawberry Mousse

### Ingredients

12 1/2 oz. strawberries

1/2 c. sugar

1/2 c. whole or whipping cream (cold)

extra strawberries for topping

Clean and slice the strawberries. In a blender or food processor add the sliced strawberries and the sugar and puree. Remove 1/2 a cup of puree and set aside

In a cold bowl add the cream and beat until stiff peaks form. Then fold in the remaining puree (not the 1/2 cup) gently.

Divide the 1/2 cup of puree between the 4 small/medium glasses and top with the strawberry mousse.

Refrigerate for approximately 1 hour or even over night if desired. Top with fresh sliced strawberries and serve.

