



# Noreen's Kitchen

## Strawberry Cloud Mousse

### Ingredients

1 Brick cream cheese, softened  
1 quart strawberries, mashed

1 pint cream, whipped  
2 cups powdered sugar

### Step by Step Instructions

Mash Strawberries and set aside

Whip cream cheese to lighten and add powdered sugar and blend well with mixer.

Add strawberries to cream cheese mixture and blend well. Set aside.

Whip cold cream until stiff peak stage.

Gently fold 1/4 of the whipped cream into the cream cheese/strawberry mixture to lighten.

Add remaining whipped cream and incorporate making sure the mixture is completely incorporated.

Spoon into serving dishes and refrigerate for at least 4 hours before serving or using as a filling.

**Enjoy!**