



Noreen's Kitchen

Strawberry Cheesecake

No-Churn Ice Cream

Ingredients

2 cups whipping cream	1 cup strawberry jam
1 brick (8 ounces) cream cheese, softened	1 cup fresh sliced strawberries (optional)
1 tablespoon fresh lemon juice	1 cup graham crackers, cut or broken
1 can sweetened condensed milk	

Step by Step Instructions

Whip cream until you reach the consistency of stiff peaks. Set aside

If using fresh strawberries, fold them into the strawberry jam and mix well. Set aside.

In another large bowl, combine the softened cream cheese, condensed milk and lemon juice together and beat well until smooth and creamy.

Gently fold the whipped cream into the cream cheese mixture.

In the bottom of a 2 quart container, sprinkle 1/3 of the graham crackers.

Pour 1/2 of the ice cream base over the crackers.

Dollop 1/2 of the strawberry mixture over the first layer of ice cream base.

Sprinkle with another 1/3 of crackers.

Pour the remaining half of the ice cream base over the top.

Dollop the remaining strawberry mixture over the top. Using a butter knife, spatula or large skewer, gently swirl the contents of the container to mix the strawberries and crackers around to distribute them nicely.

Sprinkle the remaining crushed crackers on top.

Seal and freeze for a minimum of 8 hours but overnight is best.

When ready to serve allow to sit on the counter for 10 minutes to be scoopable.

ENJOY!