

Preparation: 20 mins
Cooking: 5 mins
Ready in: 4 hrs 30 mins
Serves: 8 - 10

Frozen Strawberry Cheesecake

Ingredients

Crust

- 1 1/2 cup (375 mL) graham cracker crumbs
- 1/4 cup (60 mL) butter melted
- 2 tbsp (30 mL) sugar

Frozen cheese Filling

- 8 oz (250 g) Canadian Cream cheese softened
- 1/2 cup (125 mL) sugar
- 6 cups (1.5 L) strawberry ice cream

Fresh Strawberries and Mint Topping

- 2 cups (500 mL) fresh strawberries cubed
- 1/4 cup (60 mL) fresh mint chopped
- 1/4 cup (60 mL) maple syrup

Directions

1. In a bowl, combine graham cracker crumbs, butter and sugar. Press crust mixture into bottom of an 8 inch (20 cm) springform pan and freeze for 30 minutes.
2. In the bowl of a stand mixer or large bowl using an electric hand mixer, beat Cream cheese with sugar for 2 minutes or until sugar is dissolved. Gradually add strawberry ice cream and beat until combined. Spread filling evenly on the crust. Freeze for 4 hours or until solid.
3. Fresh Strawberries and Mint Topping: Combine strawberries with maple syrup and mint in a small saucepan. Cook over low heat for 5 minutes or until strawberries have soft-ened. Remove from heat and let cool.
4. Unmold frozen cheesecake and serve in wedges with strawberry mint topping. Garnish with more fresh mint if desired.

Tip: If strawberries are large, quarter or slice them.

Shopping List

Pantry Staples

- graham cracker crumbs
- sugar
- maple syrup

Produce

- 2 cups strawberries
- 1/4 cup fresh mint

Refrigerator & Freezer

- 1/4 cup butter
- 8 oz cream cheese
- 8 cups strawberry ice cream

Notes:



Remember to check your pantry and refrigerator before you go shopping!