

## Strawberry Heaven

1 Pint Fresh Strawberries cut up. Reserve 4 whole berries for garnish  
Powdered sugar (for sweetening berries)  
Granulated sugar (for sweetening berries)  
¼ teaspoon lemon juice  
8 oz. brick cream cheese, softened and at room temperature  
1 Pint Heavy cream  
1/8 to ¼ Cup Powdered sugar for whipping cream (amount varies according to taste)  
½ teaspoon Vanilla (again amount varies according to taste)  
3 teaspoons Granulated sugar  
Mint leaves, optional

Sweeten cut up strawberries with some of the powdered and granulated sugar, and then add the lemon juice (this brings out the flavor). Divide strawberries in half reserving one half and puree the other half in blender. Put cream cheese in bowl and blend with 3 teaspoons sugar until smooth and creamy with a hand mixer. Add puree and blend again. Whip heavy cream with sugar and vanilla. Fold ½ to 2/3 of the whipped cream into puree mixture. Add rest of chopped strawberries to mixture and gently fold together. (You may wish to layer the mixture with some of the fresh sliced strawberries also for a very nice presentation). Reserve remaining whipped cream in a covered bowl and refrigerate until ready to serve.

Portion into dessert cups or stemware and refrigerate 3-4 hours. Slice and fan whole strawberries. Serve dessert with dollop of whipped cream on top with fanned strawberry. Garnish with mint leaf if desired.

Serves four.