

Easy Strawberry Mousse

Cream cheese and strawberries make this mousse irresistible.

A little goes a long way with this rich dessert.

Ingredients

1-1/2 cups fresh strawberries, sliced
8 ounces cream cheese
1/2 cup powdered sugar, sifted to remove lumps
4 ounces whipped cream or whipped topping

Preparation

In a food processor or blender, blend strawberries, cream cheese and powdered sugar until smooth. Stop and scrape the sides if necessary. Pour mixture into a chilled bowl and fold in the whipped cream or whipped topping. Spoon mixture into small dessert glasses, and chill 3 to 4 hours or overnight. Serves 6.

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