

Strawberry Cheesecake Ice Cream



time

prep: 20 min
total: 12 hr 20 min

servings

total:
8 servings, about 1/2 cup each

what you need

- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 can (14 oz.) sweetened condensed milk
- 1/3 cup whipping cream
- 2 tsp. lemon zest
- 1-1/2 cups fresh strawberries
- 3 HONEY MAID Honey Grahams, coarsely chopped

make it

MIX first 4 ingredients with mixer until well blended. Freeze 4 hours or until almost solid.

BEAT cream cheese mixture with mixer until creamy. Blend berries in blender until smooth. Add to cream cheese mixture with chopped grahams; mix well. Freeze 8 hours or until firm.

REMOVE dessert from freezer 15 min. before serving; let stand at room temperature to soften slightly before scooping into dishes.

kraft kitchens tips

HEALTHY LIVING

Save 30 calories and 3 grams of fat per serving by preparing with PHILADELPHIA Neufchatel Cheese.

BLUEBERRY CHEESECAKE ICE CREAM

Prepare using fresh or thawed frozen blueberries.

servings

total:
8 servings, about 1/2 cup each

nutritional info per serving

Calories	330	Total fat	18 g	Saturated fat	11 g
Cholesterol	70 mg	Sodium	210 mg	Carbohydrate	35 g
Dietary fiber	1 g	Sugars	31 g	Protein	7 g
Vitamin A	10 %DV	Vitamin C	35 %DV	Calcium	20 %DV
Iron	2 %DV				

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