

Brave Magazine

Spring & Summer 2016

Strawberry Cheesecake Popsicles

Ingredients

8 ounces cream cheese
¼ cup sour cream
¾ cup powdered sugar
⅓ cup whole milk
6 large fresh strawberries, chopped or ¾ cup frozen strawberries
6 standard sized graham crackers
1 tbs melted butter

Directions

In a food processor add the cream cheese, sour cream, powdered sugar and milk, process until well combined. Add the strawberries, pulse to combine.

Pour mixture into popsicle molds, leaving about 1 inch of the top empty for the crust (if you don't have popsicle molds, use small paper cups and popsicle sticks) tap the molds gently on the counter to remove air bubbles.

In a food processor add the graham crackers, process until only crumbs remain.

While food processor is running, add the melted butter in a slow stream until the mixture resembles wet sand.

Divide the crust evenly between the popsicles, press down gently to compact. Insert popsicle sticks, freeze for at least 6 hours and up to 3 days. You can use other berries or fruits for this recipe or drizzle with melted chocolate!

The California Strawberry Commission's job is to encourage Americans to eat California grown strawberries. This recipe is from their archives and certainly makes us here at Brave Magazine look forward to those hot summer days. Bon Appetit!

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