

# Strawberry Bottom Cheesecake

**Servings: 8**

**Preparation Time: 15 minutes**

**Start to Finish Time: 4 hours 15 minutes**

*Helpful Hint: Soften cream cheese in microwave on HIGH 15-20 seconds*

**1 Ready Crust Graham Cracker Pie Crust (6 oz)**

**1/2 pkg (4 oz) cream cheese softened**

**1/4 cup sugar**

**1/2 cup sour cream**

**1 teaspoon vanilla**

**4 ounces frozen non-dairy whipped topping, thawed**

**1 pinch fresh strawberries, thinly sliced**

**1 cup strawberry glaze**

Beat cream cheese until smooth. Gradually beat in sugar. Add sour cream and vanilla. Fold in whipped topping.

Spread thin layer of glaze over bottom of crust. Place strawberry slices on glaze and cover with remaining glaze. Gently spoon cream cheese mixture over glazed berries.

Cover with inverted dome and chill until set; at least four hours. Store leftover pie in refrigerator.

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Per Serving (excluding unknown items): 57 Calories; 3g Fat (47.6% calories from fat); trace Protein; 7g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 8mg Sodium. Exchanges: 0 Fruit; 0 Non-Fat Milk; 1/2 Fat; 1/2 Other Carbohydrates.