

Dessert

Strawberry Cheesecake Ice Cream

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Servings: 16

Start to Finish Time: 10 minutes

1 package (8 ounces) cream cheese, softened

1/3 cup refrigerated French vanilla nondairy creamer

1/4 cup sugar

1 teaspoon grated lemon peel

1 carton (16 ounces) frozen whipped topping, thawed

2 packages (10 ounces ea) frozen sweetened sliced strawberries, thawed

In a large bowl, beat the cream cheese, creamer, sugar and lemon peel until blended.

Fold in the whipped topping and strawberries.

Transfer to a freezer container.

Freeze for four hours or until firm.

Remove from the freezer 10 minutes before serving.

Yield: 2 quarts

Per Serving (excluding unknown items): 63 Calories; 5g Fat (71.1% calories from fat); 1g Protein; 4g Carbohydrate; trace Dietary Fiber; 16mg Cholesterol; 43mg Sodium. Exchanges: 0 Lean Meat; 0 Fruit; 1 Fat; 0 Other Carbohydrates.