
Frozen Strawberry Cheesecake

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Servings: 8

Preparation Time: 45 minutes

Start to Finish Time: 45 minutes

Freeze Time: 4 hours

1/2 gallon good quality strawberry ice cream

1 1/2 cups finely ground graham cracker crumbs

6 tablespoons unsalted butter, melted

1/4 cup + 2 tablespoons sugar

1 8- or 9-inch store-bought cheesecake, room temperature

1 pint strawberries, hulled and quartered

juice of 1/2 lemon

Set the ice cream out at room temperature to soften for about 30 minutes. Meanwhile, use a fork to mix together the graham cracker crumbs, melted butter and 1/4 cup of sugar in a bowl. Using your fingers, press the mixture into the bottom and up the sides of a nine-inch springform pan. Then press all over with the flat bottom of a glass to get the crust really well pressed together and compact.

When the ice cream has softened, beat it in a stand mixer with the paddle attachment (or by hand in a bowl with a wooden spoon) until soft and creamy but not melted. Break the cheesecake into pieces and beat or fold into the ice cream. Scrape the ice cream mixture into the prepared springform pan and smooth the top. Freeze until set, at least four hours or overnight.

Combine the strawberries, the remaining two tablespoons of sugar and the lemon juice in a nonreactive saucepan and warm over medium heat just until the strawberries begin to break down and give off their juices, 3 to 5 minutes. Stick the strawberry mixture in the refrigerator to chill.

When ready to serve, remove the sides of the springform pan and place the frozen cheesecake on a cake plate. Spoon the strawberries over the top.

Dessert

Per Serving (excluding unknown items): 111 Calories; 9g Fat (68.3% calories from fat); trace Protein; 9g Carbohydrate; 1g Dietary Fiber; 23mg Cholesterol; 2mg Sodium. Exchanges: 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.