

# **Cheesecake Parfaits**

## **Ingredients:**

1 lb. fresh strawberries  
1/4 cup granulated sugar  
1 teaspoon lemon zest  
1 tablespoon fresh lemon juice  
1 sleeve graham crackers or 1.5 cups graham cracker crumbs  
1/4 cup unsalted butter melted  
Two 8-ounce blocks cream cheese softened  
14- Ounce can sweetened condensed milk  
1 teaspoon vanilla paste or vanilla extract

## **Method:**

Remove and discard the stems from the strawberries, then cut the strawberries into bite-sized pieces. Place in a bowl with the sugar, lemon zest, and lemon juice. Stir well to combine, then let this sit for 15 minutes.

In the meantime, place the graham crackers into a food processor, and pulse until ground into fine crumbs. If you don't have a food processor, you can crush the graham crackers with a rolling pin instead.

Combine the graham cracker crumbs and melted butter in a bowl, and stir until the crumbs are moistened. Set aside.

In a large bowl, whip together the cream cheese, sweetened condensed milk, and vanilla paste with a hand mixer, for about a minute on medium high speed, until the mixture is smooth and combined.

To assemble the cheesecake parfaits, place a few spoonful's of the cheesecake mixture into the bottom of a glass. Next add a layer of the buttery graham cracker crumbs. Top that with a layer of the macerated strawberries, then repeat with one more of each layer. Chill the parfaits for about an hour in the refrigerator before serving, and enjoy!