

Fancy Brunch Cheesecake Parfaits

YIELD 6 SERVINGS

Ingredients

2 (8-ounce) packages cream cheese
3 Tablespoons heavy cream
5 Tablespoons sugar
1 Tablespoon fresh lemon juice
2 teaspoons lemon zest
1 Tablespoon vanilla extract
1 1/2 cups crushed graham crackers
1 1/2 cups washed fresh fruit, such as chopped strawberries, whole blueberries or raspberries
1 cup store-bought whipped cream

Instructions

1. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, heavy cream and sugar until smooth.
2. Add the lemon juice, lemon zest and vanilla extract and beat until light and creamy, about 3 minutes.
3. Add a layer of graham crackers to the bottom of each parfait glass.
4. Top the graham crackers with a layer of the cheesecake then a layer of fruit.
5. Top each parfait with a dollop of whipped cream and some more crushed graham crackers for garnish, and serve.

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