

## **Ingredients**

1/2 cup heavy whipping cream, cold3/4 cup powdered sugar, sifted and divided3/4 heaping cup fresh strawberries, sliced8 oz cream cheese, room temperature (cut into pieces)

## **Directions**

- 1. In a large bowl, add heavy whipping cream and 1/4 cup of powdered sugar.
- 2. Mix using a hand mixer until fluffy and can hold stiff peaks. Set aside.
- 3. Place strawberries into a blender or food processor and blend.
- 4. Blend in cream cheese. Scrape down the sides of the blender with a rubber spatula if needed.
- 5. Blend in remaining powdered sugar (1/2 cup).
- 6. Gently fold the strawberry-cream cheese mixture into the whipped cream mixture until completely combined and there are no streaks.
- 7. Place into a serving dish and serve immediately for a whipped texture, or refrigerate for 1-2 hours for a firmer texture. Use within 1-2 days. Store leftovers in the fridge.