



Frosty Cheesecake Soft-Serve Dessert with Honey-Glazed Sweet Berries

Make it in 5 minutes; Serve double-berry desserts sundae style

Honey Pecan Soft Serve:

- 2 cups whole milk ricotta cheese
- 1 (7.5 ounce) container honey pecan cream cheese spread
- 2 to 3 Tablespoons unsweetened almond milk
- 1 teaspoon grated orange zest
- 1 teaspoon Grand Marnier, optional

Sweet Berries

- 2 Tablespoons honey
- 2 Tablespoons strawberry jam
- 3/4 cup fresh coarse chopped strawberries or raspberries

Topping: Coarse crushed graham crackers, chopped pecans

Make the Honey Pecan Soft Serve:

In a food processor or blender, process ricotta cheese, cream cheese, almond milk, orange zest and if desired Grand Marnier; blend until light and fluffy and has a silky-smooth texture.

Spoon into a freezer container, place in freezer for about 3 to 4 hours. To make sure that it doesn't turn icy, stir every hour while in the freezer until mixture is creamy soft-serve consistency.

Warm Berry Sauce:

Place honey and jam in microwave safe container, cook on high power for 15 seconds or until warm. Stir in fresh berries; set aside to cool.

Prepare Desserts:

Make 2 desserts. For each dessert: Fill half of (1-1/4 cup size) fancy stemmed glass with fruit and sauce; top with scoops of Frosty Soft Serve; garnish the top with fresh glazed fresh berries; sprinkle with combined crushed graham crackers and chopped pecans. Serve immediately as it will melt quickly. Serves: 2

About the Recipe: Can you even believe that only 3 ingredients and some flavorings can be made into a soft-serve, frosty cream so easily? Then just sweeten up the berries and layer into beautiful glasses or serving bowls, top with frosty cream, and crunchy graham cracker crumbs and chopped nuts. Sit back on a hot day and enjoy.