

Strawberry Cheesecake Trifle

Servings: 4	Prep Time: 15 minutes	Total Time: 15 minutes
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Ingredients:

- 1 lb strawberries, sliced
- $\frac{3}{4}$ c powdered sugar, divided
- 8 oz cream cheese, softened
- $\frac{1}{4}$ c International Delight French Vanilla creamer
- $\frac{1}{2}$ angel food cake, diced into bite-sized pieces
- Optional toppings: whipped cream and fresh strawberries



Instructions:

1. Add sliced strawberries to a medium bowl. Sprinkle $\frac{1}{4}$ c powdered sugar over the top. Stir until completely combined. If you have any lumps, keep stirring; they will dissolve. Set aside.
2. In a large bowl, using an electric mixer, beat cream cheese until light and fluffy. Add the remaining $\frac{1}{2}$ c powdered sugar a little at a time until the cream cheese completely combines with the sugar. With the mixer on low, add creamer a little at a time. Beat until it combines, and add more. Continue beating until the cheesecake filling is light and fluffy. Set aside.
3. Set out mason jars, or whatever cups you are using. Fill $\frac{1}{8}$ of the angel food cake in each jar, top with $\frac{1}{8}$ of the strawberry glaze. Top with $\frac{1}{8}$ of the cheesecake filling. Repeat.
4. Refrigerate until ready to serve or serve immediately. Top each triple with whipped cream and strawberries, if desired.
5. Serve and enjoy!