

Remix Lemonades/Strawberry

BY CHEF CHARITY

YIELDS 12 PORTIONS

INGREDIENTS

CRUST

- 1 1/4 c. Lemonades Girl Scout Cookies (crumbled)
- 6 Tbsp. Salted Butter (melted)
- 1 Tbsp. Lemon zest

CHEESECAKE

- 3 Tbsp. Lemon Juice
- 1/4 tsp. Lemonade Kool-Aid
- 3/4 c. Sugar
- 2- 8oz- Cream Cheese (soften)
- 2 ea. Eggs
- 1/4 c. Sour Cream
- 3 Tbsp. Heavy Cream
- 1 Tbsp. Strawberry Extract
- 4 ea. Fresh Strawberries

STRAWBERRY FILLING

- Strawberry Jam

DIRECTIONS

1. In a medium bowl mix together sugar, lemon juice, and a lemonade Kool-Aid packet with your fingertips, you may use a food processor as well.
2. In another bowl add cream cheese, along with sugar mixture (from step 1) with a handheld mixer. Blend the two at a low speed mix until smooth, add eggs one at a time.
3. Blend in sour cream and heavy cream. Stir in Lemon Juice, 4 strawberries diced and strawberry extract. After mix is well blended and smooth let it sit in fridge for 2 mins.
4. Preheat oven at 350 degrees.
5. While your cheesecake sits start on the crust by whisking crumbled Lemonades cookie, melted butter and 1Tbsp of lemon zest. Until moist and all crumbled.
6. Divide crust mix into paper cupcake cups evenly. Bake crust for 5mins, after removing from oven set aside to cool. Turn temperature down to 325 degrees.
7. Remove cheesecake from fridge and divide mixture evenly over crusted. Add strawberry jam in center. Bake in preheated oven for 20-25mins (cupcakes will puff up and will go down once removed from oven).
8. Once removed let the cheesecakes sit for a 1 hour at room temperature then 2-4 hours in the fridge until set. Use half of a strawberry and a slice of the Lemonades cookie for decor.

