

## **STRAWBERRY CHEESECAKE W/GLAZE**

### **Cheesecake**

- 1 (8 oz.) pkg. cream cheese
- 1/3 cup sugar
- 1 tsp. vanilla flavoring
- 1 (8 oz.) container Cool Whip
- 1 Ready-to-use Graham Cracker Crust

Mix cream cheese and sugar until well blended. Add vanilla & mix again. Gently stir in cool whip until well blended. Spoon mixture into pie crust and refrigerate 3 hours. Top with glaze (below).

### **Strawberry Glaze**

- 1 pint McLeod Farms strawberries
- Water
- 1 1/2 tsp. cornstarch
- 1/2 cup sugar

Slice enough strawberries to make 1 1/2 cups. Reserve some strawberries for the top. Place sliced strawberries in saucepan with sugar and 1/4 cup cold water. Bring to a boil and cook for 3 minutes. Remove from heat. Mix cornstarch with 1/4 cup of cold water. Stir into berry mixture. Return to heat and cook, stirring until thick (about 2 minutes). Cool to room temperature. Arrange reserved strawberries on top of cheesecake then spoon glaze over the top. Chill and serve.

Recipe Courtesy of McLeod Farms, [www.macspride.com](http://www.macspride.com).