



## *Cheesecake-Fruit Parfaits*

Prep: 15 minutes Chill: 1 to 24 hours

- 1 8-ounce pkg. cream cheese, softened
- ½ cup dairy sour cream
- ⅔ cup powdered sugar
- ½ teaspoon vanilla
- 2-3 cups raspberries, blueberries, and/or sliced strawberries
- 4-6 cookies, crumbled

1. For sauce: In medium bowl, beat cream cheese and sour cream with an electric mixer until fluffy and combined. Add powdered sugar and vanilla; beat smooth.
2. Cover and chill in the refrigerator for 1 to 24 hours. To serve, layer berries, sauce, and cookies in parfait glasses. Makes 4 to 6 servings.

*Nutrition Facts per serving: 371 cal., 26 g total fat (16 g sat. fat), 79 mg chol., 199 mg sodium, 30 g carbo., 4 g dietary fiber, 6 g protein.*