

# Canada Day Strawberry Cheesecake Parfait

## Ingredients:

4 cups fresh strawberries  
¼ cup granulated sugar  
1 teaspoon lemon zest  
1 tablespoon fresh lemon juice

1 sleeve graham crackers or 1.5 cups graham cracker crumbs  
¼ cup unsalted butter, melted  
2 8-ounce blocks cream cheese softened  
1 can sweetened condensed milk  
1 teaspoon vanilla paste or vanilla extract

## Instructions:

- ✿ Remove the stems from the strawberries and cut into bite-sized pieces. Place in a bowl with the sugar, lemon zest, and lemon juice. Stir to combine and let sit for 15 minutes.
- ✿ Place the graham crackers into a food processor, and pulse until ground into fine crumbs.
- ✿ Combine the graham cracker crumbs and melted butter in a bowl and stir until the crumbs are moistened. Set aside.
- ✿ In a large bowl, whip together the cream cheese, sweetened condensed milk, and vanilla with a hand mixer, for about a minute on medium high speed, until the mixture is smooth and combined.
- ✿ To assemble the parfaits, place a few scoops of the cheesecake mixture into the bottom of a glass. Next add a layer of the graham cracker crumb mixture. Top with a layer of strawberries. Repeat with one more of each layer. Chill for about an hour in the fridge before serving.

