



Strawberry Chiffon Cheesecake

This chiffon cheesecake is light and airy perfect after a filling meal. Please read the whole recipe prior to starting prep.

Ingredients

For the strawberry chiffon cheesecake crust:

- 1 1/2c graham wafer crumbs
- 1 tbsp brown sugar
- 3 tbsp melted butter

Blend together press into the bottom of a spring form pan and bake at 350F for 10 min. Cool

Filling

- 1 pkg cream cheese, softened
- 3/4 c w sugar
- 1 tsp vanilla
- couple drops red food coloring

Meanwhile

- 1 pkg strawberry jello
- 1 cup hot water

Mix thoroughly and let cool and thicken but not gel

Keep separate

- 1 tub Cool whip

Preparation

When ready, - whip jello into thoroughly mixed up cream cheese mixture. Fold in thawed cool whip and add few drops red food coloring. Pour into cooled crust. Chill. Serve with sliced strawberries covering the top. A swirl of strawberry coulis on the plate adds to the presentation.

When raspberry season is in you can switch up the jello and berries to make another nice variable on this recipe.