



EASY

WINNER

## Mini Strawberry Cheesecakes

- 1 box Fresh Strawberries (Large)
- 1 lb Sour Cream (16 oz)
- 1 lb Brown Sugar (Light)
- 1 lb Chocolate Syrup
- 2 t Crème de Menthe (Optional)



**A Truly Magical Party Dessert!**

Bob Huber

Circa 2005

1. Ripen Strawberries to perfection (on top of refrigerator).
2. Clean Strawberries (dip in cool water). Remove any imperfections. Allow to dry on paper towels.
3. Arrange Strawberries on tray (aluminum foil covered).
4. Pour Sour Cream into wide-mouthed bowl.
5. Pour Brown Sugar into wide-mouthed bowl.
6. Pour Chocolate Sauce into wide-mouthed bowl; optionally add Crème de Menthe to extra bowl of chocolate sauce.

**TIP:** Have the youngest guest pickup a **Strawberry** and plunge it in the bowl of **Sour Cream**, then rolled in the **Brown Sugar**, and finally dipped into the **Chocolate**.  
Be sure to have lots of napkins nearby!



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