

STRAWBERRIES with CREAMY VANILLA SAUCE

for 8 people

Ingredients:

2 pints fresh strawberries, hulled
2 cups Cointreau
Creamy Vanilla Sauce:
16 ounces cream cheese, softened
1 pound powdered sugar
2 tsp vanilla extract
2 cups heavy whipping cream

Preparation:

Place strawberries in a shallow bowl and cover with Cointreau.

Stir to combine well. Cover and refrigerate.

Combine cream cheese, sugar, and vanilla in a blender.

Pour in cream and continue mixing until well blended.

Serve sauce over strawberries.