

NO-BAKE BLUEBERRY CHEESECAKE PARFAIT



INGREDIENTS

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| 1 package graham crackers | 7 oz. sweetened condensed milk |
| 5 tbsp. melted butter | 1 grated lemon peel and juice |
| 1 tbsp. brown sugar | 1 cup fresh blueberries, mashed |
| 8 oz. cream cheese, room temperature | whole blueberries for garnish |

DIRECTIONS

- Grind or finely crush the graham crackers. Add melted butter and brown sugar. Mix until evenly combined. Spoon into the bottom of your vessel or cup. Press down and chill.
- Mix the cream cheese, sweetened condensed milk until smooth. Add the lemon peel and juice. Mix until smooth. With a fork, mash the blueberries.
- Spoon or pipe $\frac{1}{2}$ of the cheesecake filling into the vessel. Add a layer of the blueberry mash. Add more cheesecake on top of the blueberry mash. Repeat this step.
- Top with fresh blueberries and enjoy!