



Chocolate-Covered Strawberry Cheesecake



INGREDIENTS

1 (10-in.) The Cheesecake Factory Bakery frozen plain cheesecake
1 (4-oz.) pkg. Southern Gourmet double chocolate mousse mix
1 cup Hy-Vee whole milk
7 Hy-Vee Kitchen chocolate-covered strawberries
Bushel & Basket raspberries, for garnish

PREPARATION

- 1** Remove frozen cheesecake from its packaging and place on a serving platter. Remove paper separators from between cheesecake slices. Thaw according to pkg. directions.
- 2** Prepare mousse mix according to pkg. directions using milk. Spoon mousse into a pastry bag fitted with large star tip. Pipe 1¼-in.-round rosettes near the top edge on alternating slices of cheesecake. Cover and chill remaining mousse and reserve for another use.
- 3** Arrange chocolate-covered strawberries on remaining cheesecake slices. Place raspberries in center, if desired.