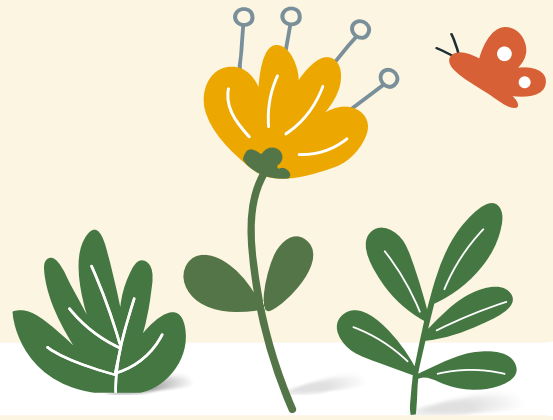


PARTNER PRESS

APRIL 2025



TRIPLE BERRY NO-BAKE CHEESECAKE

INGREDIENTS

- 1-1/2 cups graham cracker crumbs
- 1/3 cup packed brown sugar
- 1/2 teaspoon ground cinnamon
- 1/2 cup butter, melted

FILLING

- 2 packages (8 ounces each) cream cheese, softened
- 1/3 cup sugar
- 2 teaspoons lemon juice
- 2 cups heavy whipping cream

TOPPING

- 2 cups sliced fresh strawberries
- 1 cup fresh blueberries
- 1 cup fresh raspberries
- 2 tablespoons sugar

DIRECTIONS

1. Mix cracker crumbs, brown sugar and cinnamon; stir in butter. Press onto bottom and 1 in. up side of an ungreased 9-in. springform pan. Refrigerate 30 minutes.
2. Beat cream cheese, sugar and lemon juice until smooth. Gradually add cream; beat until stiff. Transfer to prepared crust. Refrigerate, covered, overnight.
3. In a bowl, gently toss berries with sugar. Let stand until juices are released from berries, 15-30 minutes.
4. With a knife, loosen side of cheesecake from pan; remove rim. Serve cheesecake with topping.

CLOSED

FRI, APRIL 18TH IN OBSERVANCE
OF GOOD FRIDAY

NO PICK-UP

WED, APRIL 16TH 8AM-1PM
THUR, APRIL 17TH 8AM-10AM

NO PICK-UP OR DELIVERY

WED, APRIL 30TH- INVENTORY

REMINDERS

Our **Annual Agency Meeting** is scheduled for **Tuesday, May 20th, 10 AM at the Monroe Civic Center.**

Attendance is Mandatory.
Each agency may bring **2 people.**
We look forward to seeing you!

FOOD BANK
NORTHEAST LOUISIANA

PARTNER
FOOD BANK OF
**FEEDING
AMERICA**