

# Cheesecake Sauce

- 1 8 - ounce package cream cheese, softened
- 1 cup sour cream
- 2/3 cup powdered sugar
- 1/2 teaspoon vanilla

In a mixing bowl, beat cream cheese and sour cream with an electric mixer until fluffy and combined. Add powdered sugar and vanilla; beat until smooth. Cover and chill in the refrigerator at least 1 hour. Place mixture into container with nozzle. Stores for 2-3 weeks.

To use: Squeeze sauce into a martini glass, Shake Pomegranate Liqueur with ice in a shaker, pour into glass, top with a scoop of Cheesecake ice cream. Enjoy!