



# Cheesecake Mousse with Blueberry Sauce

## Ingredients

- 1 cup heavy cream, whipped
- 1 cup whipped cream cheese, soft
- 2 tablespoon sugar
- 2 tablespoon [Fustini's Cara Cara Vanilla Balsamic](#)

## Blueberry Sauce

- 1/2 cup blueberries, fresh
- 1 tablespoon [Fustini's West Michigan Blueberry balsamic](#)
- 1 ounce [Pure Michigan honey](#)

## Directions

### Step 1.

In a large bowl fold together heavy cream and cream cheese. Add sugar and Fustini's Cara Cara Vanilla Vinegar and mix thoroughly. Reserve for later use.

### Step 2. Blueberry Sauce

Combine all ingredients in a small blender and blend until smooth. Reserve for later use.