

Cheesecake Stuffed Strawberries

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Yields 12 Strawberries
Protein: 0.2 per strawberry
Calories: 31 per strawberry

Ingredients:

- 12 Strawberries, Fresh, Medium
- 1/4 c Cambrooke Cream Cheese, Plain, room temperature
- 1 TBSP Sugar, Powdered (Confectioners)
- 1/4 tsp Vanilla Extract
- 2 TBSP Butter, regular or unsalted, softened

Directions

1. Rinse strawberries and pat dry. Use a pairing knife to remove the tops of the strawberries. Scrape the inside of the strawberries to make a hollow cavity for the filling. Set aside.
2. Combine all the filling ingredients in a small bowl and mix until combined. Cover and refrigerate for 5 minutes. To fill the strawberries, use can use a pastry bag fitted with a star tip or you can spoon the filling into each berry. Fill and serve right away or cover and refrigerate until ready to eat.