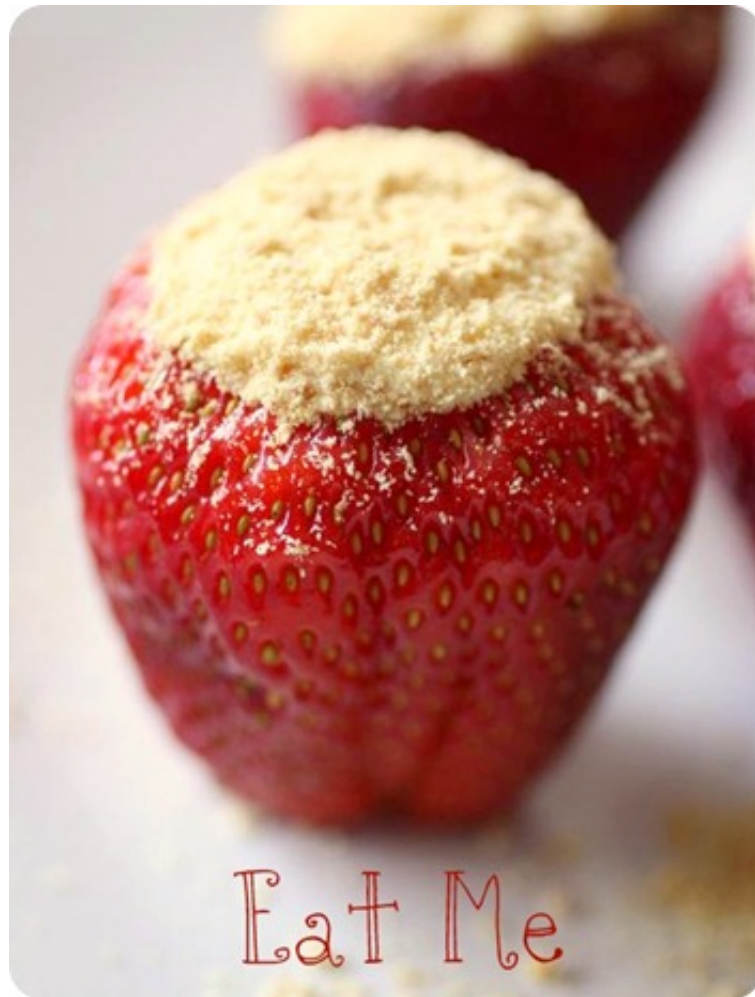


Cheesecake Stuffed Strawberries





Can I just say that I have died and gone to heaven. Cheesecake stuffed strawberries....how have I not made these before?! I'm serious. They are amazing! I ate four of them yesterday. I could have eaten more but I restrained myself. It was not easy, I assure you.

Making up the filling was a breeze too. It's cream cheese, powdered sugar and vanilla extract. The addition of almond extract to the filling would be tasty too. To finish, I dipped the stuffed strawberries in graham cracker crumbs. It gave the strawberries the total cheesecake taste. A drizzle of chocolate would be amazing too. In fact, I think I'm going to try that next time...yum!

Ingredients:

1 lb large strawberries
8 oz. [cream cheese](#), softened (can use 1/3 less fat)
3-4 tbsp powdered sugar (4 tbsp for a sweeter filling)
1 tsp [vanilla extract](#)
graham cracker crumbs

Directions:

1. Rinse strawberries and cut around the top of the strawberry. Remove the top and clean out with a paring knife, if necessary (some may already be hollow inside). Prep all strawberries and set aside.
2. In a mixing bowl, beat cream cheese, powdered sugar, and vanilla until creamy. Add cream cheese mix to a piping bag or ziploc with the corner snipped off. Fill strawberries with cheesecake mixture. Once strawberries are filled, dip the top in graham cracker crumbs. If not serving immediately, refrigerate until serving.

Recipe and Photo, courtesy of nutmegnanny.