



# Cheesecake Stuffed Strawberries

## Ingredients

- 1-1.5 lbs. fresh strawberries (approximately 24 berries)
- 1.2 cup fresh blueberries
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 8 ounces reduced fat cream cheese cream cheese, softened

## Directions

1. Cut the stems from the strawberries , so they can sit cut side down. Cut a deep “X” from the tip of the strawberries down, but don’t cut all the way through.
2. Beat the cream cheese, powdered sugar, and vanilla until the mixture is light and fluffy.
3. Using a piping bag or Ziploc bag (with the tip cut off) fill the strawberries with the cream cheese mixture.
4. Top each strawberry with one blueberry and enjoy!

**Nutrition Facts:** Serving Size: 1 berry; Calories: 40; Total Fat: 1.5g; Saturated Fat: 1g; Sodium: 35 mg; Total Carbohydrate: 5g;

Dietary Fiber: 1g; Added Sugars: 2g; Protein: 1g; Vitamin D: 0mcg; Calcium: 18mg; Iron: 0mg; Potassium: 61mg