

FRESH STRAWBERRY CHEESECAKE BITES



INGREDIANTS

- 12 large fresh strawberries
- 1 package (8 oz) cream cheese, softened
- 1/3 cup powdered sugar
- 1 teaspoon vanilla extract
- 2 graham crackers rectangles, crushed (optional)
- 4 ounce semi-sweet chocolate chips (optional)

INSTRUCTIONS

1. Cut off the tops of the strawberries and scoop out the inside with a spoon. Invert strawberries onto paper towel to drain.
2. In a bowl, combine the cream cheese, powdered sugar, and vanilla, and whisk until well combined and smooth.
3. Transfer mixture into a resealable plastic bag; close the bag and cut off one of the bottom corners to pipe filling into strawberries. Alternatively, use a spoon to fill each strawberry with the cheesecake filling.
4. Sprinkle tops of filled strawberries with graham cracker crumbs.
5. Melt the chocolate in a microwave-safe glass or ceramic bowl in 20-second intervals, stirring after each interval, until warm and smooth, 1 to 2 minutes (depending on your microwave).
6. Dip the unfilled ends of the strawberries into the melted chocolate and place on the prepared baking sheet; refrigerate until set.
7. Keep refrigerated until served.