



Cheesecake Stuffed Strawberries

Have a sweet tooth, but don't need excessive calories? We have a low fat, low calorie sweet treat for you. These are just too cute to pass up. You can share with your sweetie or just make them and keep them all for yourself for when you need a little something that won't stretch your pouch or put you over your daily calories.

Ingredients:

- 12 medium size fresh strawberries
- 1/8 tsp of vanilla extract
- 4 Tbsp of fat-free cream cheese, softened
- 3 tsp any zero calorie sweetener (we suggest natural sweeteners like Stevia or Monk Fruit)
- 1 low-fat graham cracker, crushed

Directions:

- Cut the tops off the strawberries. Place flat side down and then cut an X across the point at the top, with a sharp knife. Be careful to not cut through all the way through the strawberry. Set the strawberries aside.
- In a small bowl mix your filling (Softened cream cheese, sweetener and vanilla extract).
- Place filling into a pastry bag (or you can use a plastic bag with the tip cut off).
- Carefully open the strawberry and gently fill with the cheesecake mixture.
- Dip the top of the strawberries into graham cracker crumbs.
- You may serve immediately or chill until needed.

“Do it for the after selfie.”

