

cheesecake Stuffed Strawberries

(Total time: 1 hour 15 minutes, yields 24 servings)

Ingredients:

24 + large fresh strawberries

8oz (225 g) package cream cheese, room temperature or softened slightly

1/2 cup (65 g) powdered sugar

1 tsp vanilla extract (or 1 package of vanilla sugar)

1/2 cup (or a blueberry for every strawberry) fresh blueberries

3 or 4 butter cookies, crushed

Directions:

1. Cut the stems from the strawberries, so the strawberries can sit cut-side down.
2. Cut a deep "X" from the tip down, being careful not to cut all the way through.
3. Beat the cream cheese, powdered sugar, and vanilla in a bowl with a hand mixer until nice and fluffy.
4. Gently open up each strawberry and pipe the filling inside using a pastry bag or zip-top bag with a star piping tip. Don't have a pastry bag or piping tip? Just cut off the corner of a zip-top bag and squeeze the cheesecake filling inside the strawberries that way.
5. Chill for at least one hour. Top each filled strawberry with a blueberry and butter cookie crumbs. Store in an airtight container in the refrigerator up to 3 days depending on how firm/soft the strawberries are.