

## **Cheesecake Stuffed Strawberries**

## INSTRUCTIONS

- 1. Rinse strawberries and cut around the top of the strawberry. Remove the top and clean out with a paring knife, if necessary. Prep all of the strawberries and set aside.
- 2. In a mixing bowl, beat cream cheese, powdered sugar, and vanilla until fluffy and creamy. Add cream cheese mix to a piping bag or Ziploc with the corner snipped off. Fill the strawberries with cheesecake mixture.
- 3. Once strawberries are filled, sprinkle or dip the tops with graham cracker crumbs. If not serving immediately, refrigerate until serving