Cheesecake Stuffed Strawberries

Ingredients:
- 1 lb. large strawberries
- 1 large container (12 oz.) whipped cream cheese
- ¼ cup powdered sugar
- 1 tsp. vanilla extract
- 1/3 cup graham cracker crumbs

Instructions:

1. Rinse strawberries and cut around the top of the strawberry. Remove the top and clean out with a paring knife, if necessary (some of them are hollow already. Prep all of the strawberries and set aside.

2. Mix cream cheese, powdered sugar, and vanilla until creamy with a fork. 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.

Variations:

- Sprinkle with coconut flakes instead of graham crackers.

- Use strawberry cream cheese or Greek cream cheese.

Prep Time: **10 minutes**

Cooking Time: **0 minutes**

Equipment:
paring knife or melon baller
mixing bowl
spoon
pastry bag or Ziploc sandwich bag
measuring cups and spoons

Servings: **5**
Serving Size: **2 strawberries**

Nutrition Facts:
Calories 320, Total Fat 24g, Cholesterol 70mg, Sodium 260mg, Protein 5g, Calcium 78g

Check out our blog at www.cookingoncampus.arizona.edu to find past recipes and a list of upcoming classes!
For more info about nutrition and what to eat on campus, go to www.health.arizona.edu, click Health Promotion, then Nutrition.

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