

White Chocolate Cheesecake Strawberries

INGREDIENTS

16-20 medium (about 1¼ in./3 cm each) fresh strawberries
1/3 cup (75 mL) white chocolate morsels
4 oz (125 g) reduced-fat cream cheese (Neufchâtel), softened
1/2 tsp (2 mL) **Double-Strength Vanilla**
1/2 cup (125 mL) thawed frozen whipped topping
1 graham cracker square
1/4 cup (50 mL) semi-sweet chocolate morsels (see Cook's Tip)



DIRECTIONS

- 1 Stem and hull strawberries using **Core & More**. Cut a very thin slice off pointed end of strawberries to form a flat base. Place strawberries on paper-towel-lined **Medium Sheet Pan**.
- 2 Place white chocolate morsels in **Small Batter Bowl**. Microwave, uncovered, on HIGH 45-60 seconds or until almost melted; stir until smooth.
- 3 Add cream cheese and Vanilla to batter bowl. Whisk until smooth using **Stainless Whisk**; stir in whipped topping. Spoon filling into **Easy Accent® Decorator** fitted with open star tip.
- 4 Coarsely chop graham cracker using **Food Chopper**.
- 5 Place semi-sweet chocolate morsels into **(1-cup/250-mL) Prep Bowl**. Microwave, uncovered, on HIGH 45-60 seconds or until almost melted; stir until smooth. Spoon chocolate into small resealable plastic bag; trim the corner.
- 6 Pipe filling evenly into each strawberry. Sprinkle with chopped graham cracker; drizzle with melted chocolate.

Yield:

16 ,
16 servings of 1 strawberry

Nutrients per serving:

Calories 70, Total Fat 4 g, Saturated Fat 2.5 g, Cholesterol 5 mg, Sodium 30 mg, Carbohydrate 7 g, Fiber 1 g, Protein 1 g

U.S. Diabetic exchanges per serving: No information is currently available.

Cook's Tips:

Any crispy cookie can be substituted for the graham cracker, if desired.

In Step 5, white chocolate morsels can be substituted for the semi-sweet chocolate morsels, if desired.