

Foodnity Recipes

Cheesecake Deviled Strawberries

15 min	15 min	12
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Main Ingredients

- [ ] 12 large fresh strawberries
- [ ] 8 oz cream cheese, softened
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] ¼ cup graham cracker crumbs
- [ ] Optional: honey drizzle

Instructions

1. Wash strawberries, pat dry, and gently hull each using a small spoon or a strawberry cutter.
2. In a bowl, beat cream cheese, powdered sugar, vanilla, and lemon zest until smooth and fluffy.
3. Fold in the graham cracker crumbs, reserving a pinch for garnish.
4. Pipe or spoon the filling into each strawberry cavity, then garnish with the remaining crumbs and a drizzle of honey if desired.

Nutrition per serving

120 kcal	2 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the strawberries are very juicy, you can sprinkle a little sugar inside the cavity before filling to absorb excess moisture.
- For a richer flavor, add a splash of cream to the filling.
- Serve immediately for best texture; the berries soften over time.