

Foodnity Recipes

Cheesecake Stuffed Strawberries Recipe

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

Ingredients

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 1/2 cup whipped cream

Fruit

- [ ] 12 large fresh strawberries

Instructions

1. Wash the strawberries, pat them dry, and hull them using a small spoon or melon baller, creating a neat cavity.
2. In a bowl, beat cream cheese until smooth, then add powdered sugar, vanilla, and lemon zest; mix until creamy.
3. Gently fold whipped cream into the cheese mixture until light and airy.
4. Spoon or pipe the cheesecake filling into each strawberry cavity, being careful not to overfill.
5. Refrigerate the stuffed strawberries for at least 30 minutes; optionally drizzle with melted white chocolate before serving.

Nutrition per serving

120 kcal	3 g	9 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the strawberries chilled until the moment you serve them to maintain firmness.
- If the filling seems too thick, add a splash of milk or cream to loosen it.
- For an extra touch, sprinkle a pinch of flaky sea salt on each strawberry before serving.