

Treasure Barrel

Cheesecake Stuffed Strawberries – Easy Party Treat

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

Ingredients

Main Ingredients

- [ ] 12 large fresh strawberries, hulled
- [ ] 8 oz cream cheese, softened
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp finely grated lemon zest
- [ ] 1/4 cup whipped topping
- [ ] Optional: white chocolate glaze

Instructions

1. Wash the strawberries, gently pat them dry, and use a small knife or a strawberry huller to remove the core, keeping the top intact.
2. In a mixing bowl, beat the softened cream cheese until smooth, then gradually add powdered sugar, vanilla, and lemon zest, mixing until creamy.
3. Fold the whipped topping into the cheese mixture, keeping it light; chocolate strawberry fans will appreciate the airy texture.
4. Transfer the cheesecake filling to a piping bag and carefully pipe it into each hulled strawberry, filling to the top.
5. If using, drizzle a thin stream of melted white chocolate over each filled strawberry for a glossy finish.
6. Refrigerate the assembled strawberries for at least 30 minutes before serving to set the filling.

Nutrition per serving

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

Tips & notes

- Make sure strawberries are completely dry before hulling to avoid slipping while filling.
- If the cheesecake mixture looks too thick, add a teaspoon of milk or cream to loosen.
- Serve chilled for the best contrast between cool cheese and fresh fruit.