# Cheesecake Stuffed Strawberries

If you love cheesecake, this recipe is for you! Prepare yourself for one of the easiest but most delicious little desserts you will ever make!

## Ingredients:

2     packages YES!Berries Your Everyday Snack!®

1/4   cup cream cheese, room temperature

1     tbsp brown sugar

1/8   tsp of vanilla

Cocoa powder to dust when serving

## Directions:

1. Wash and hull your berries. Cut to remove the bottom tip so the berries will stand, but do not remove too much.

2. Then using a small knife, carefully cut little holes or wells in the tops of each berry. Eat the parts you remove or keep them in the fridge to add to cereal or yogurt later.

3. In a small bowl, combine cream cheese with sugar and vanilla. Stir well, until smooth.

4. Using a small spoon, add the cream cheese mixture to each berry.

5. Plate and dust with cocoa powder to serve.

## Cooking Tips:

To keep the strawberries looking neater, fill them with cream cheese from a small piping bag or Ziploc® with the corner snipped off.

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