



White Chocolate Cheesecake Strawberries

Ingredients:

16-20 medium (about 1¼ in./3 cm each) fresh strawberries	½ cup (125 mL) thawed frozen whipped topping
⅓ cup (75 mL) white chocolate morsels	1 graham cracker square
4 oz (125 g) reduced-fat cream cheese (Neufchâtel), softened	¼ cup (50 mL) semi-sweet chocolate morsels (see Cook's Tip)
½ tsp (2 mL) Double-Strength Vanilla	

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 servings

U.S. Nutrients per serving: (1 strawberry): 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

Cook's Tip: 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.