

Zucchini Bread Recipes

Cheesecake Stuffed Strawberries – Quick Party Snack

10 min Prep time	**10 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 12 large fresh strawberries, hulled
- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp finely grated lemon zest
- [ ] Optional: 2 tbsp melted white chocolate for drizzling

Optional Topping

- [ ] Whipped topping
- [ ] Fresh mint leaves
- [ ] A pinch of powdered sugar

Instructions

1. Wash strawberries, pat dry, and carefully hull them using a small paring knife. Set aside on a plate.



2. In a mixing bowl, combine softened cream cheese, powdered sugar, vanilla extract, and lemon zest. Beat until smooth and fluffy.



3. Transfer the cheesecake mixture into a piping bag (or a zip-top bag with a snipped corner). Fill each strawberry cavity, stopping just below the top.



4. If using, drizzle melted white chocolate over each stuffed strawberry for a glossy finish.



5 Garnish with a dab of whipped topping, a tiny mint leaf, or a light dusting of powdered sugar. Serve immediately or chill briefly.



Nutrition per serving

80 kcal	2 g	8 g	5 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure strawberries are completely dry before stuffing to prevent soggy berries.
- For extra flavor, fold in a teaspoon of orange zest alongside lemon zest.
- If the filling feels too soft, chill it for 5 minutes before piping.