



Cream-filled Strawberries

INGREDIENTS

8 oz package of cream cheese (we prefer whipped)

1/2 cup of confectioners sugar, or to taste

1 tbsp of fresh lemon juice, or to taste

1 lb of fresh strawberries



DIRECTIONS

- 1.** Cut the top off each strawberry and scoop about a teaspoon sized hollow out of the middle.
- 2.** Slice the tip off each strawberry so it has an even base to stand upright.
- 3.** Beat the cream cheese, sugar and lemon juice together until smooth.
- 4.** Spoon the cream mixture into each strawberry hollow, or for a fancier presentation pipe the cream into each strawberry with a pastry bag and star tip.

Makes 15-20 scrumptious strawberries, depending on size of berries.

Inspired by: Michelle Huber, Red Blossom Strawberries