



Chocolate Cheesecake Strawberries



1/2 of recipe (4 stuffed strawberries): 116 calories, 5g total fat (3.5g sat. fat), 59mg sodium, 16g carbs, 2.5g fiber, 9.5g sugars, 3.5g protein

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Prep: 10 minutes



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Ingredients

1/4 cup light whipped topping (like Skinny Truwhip or So Delicious Dairy Free CocoWhip! Light)
2 tbsp. fat-free plain Greek yogurt
1 1/2 tbsp. light/reduced-fat cream cheese, room temperature
1 tbsp. unsweetened cocoa powder
1 packet no-calorie sweetener (like Truvia)
1/4 tsp. vanilla extract
8 large strawberries
2 tsp. mini semi-sweet chocolate chips

Directions

To make the filling, in a medium bowl, combine all ingredients *except* strawberries and chocolate chips. Mix until smooth and uniform.

Slice the stem ends off the strawberries, about 1/2 inch below the stem, revealing an opening in each berry. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

Spoon filling into the bottom corner of a plastic bag, snip off the tip of that corner to create a small hole, and pipe mixture through the hole into the strawberries.

Lightly press chocolate chips into the filling.

MAKES 2 SERVINGS

HG Tips: Cut a thin slice off the bottom of each strawberry, so the berries sit flat. Use a grapefruit spoon to scoop out the flesh of the berries.

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