

CHEESECAKE BITES



INGREDIENTS:

- 30 strawberries
- 30 blueberries

Cheesecake filling

- 1 8oz package plain reduced cheese, softened
- 1/4 cup plain or vanilla Non-fat Greek yogurt
- 1 1/2 tbsp honey
- 2 tbsp lemon juice
- 1 tsp vanilla extract

DIRECTIONS:

- 1 Use a hand or standing mixer to mix all cheesecake filling ingredients together until creamy and smooth.
- 2 Set filling in the refrigerator for 10 minutes.
- 3 Slice the stems off of the strawberries (so they can stand flat with points at the top).
- 4 Slice/Score the tops of the strawberries into fours without slicing all the way through.
- 5 Stand the strawberries on a dish, pulling the tops slightly apart to create a small space.
- 6 Remove the cheesecake filling from the fridge and spoon into a piping bag with a small tip of your choice.
- 7 Pipe about 1 tablespoon into the top of each strawberry.
- 8 Top each filled strawberry with a blueberry garnish.

Enjoy!

Makes 30 - 1 serving = 3 bites
Calories: 84 | Protein: 3 gm | Carbs: 9 gm | Fat: 4 gm