

Strawberry Cheesecake Bites

8 oz package fat free cream cheese, softened

1/3 cup powdered sugar

2 tsp lemon juice

44 medium strawberries, whole

1/2 cup graham cracker crumbs

In a small mixing bowl, beat together the cream cheese, sugar and lemon juice until smooth and creamy, set aside. Using a paring knife, hollow out the top of each strawberry to a depth of approximately 3/4". Gently fill each with cream cheese mixture using a pastry bag just slightly above the tops. Place them on a cookie sheet as you do this. Once all of the strawberries are filled, dip each top into the graham cracker crumbs and place back onto the cookie sheets. Place the cookie sheets into the refrigerator and leave them for a few hours or overnight to completely chill.

4 strawberries=1 point