

🍫 Chocolate Dipped Strawberries with Cheesecake 🍫

Ingredients:

- ♥ 24-30 medium/large strawberries, cleaned, hulled and dried.
- ♥ 10 oz pkg Ghirardelli 60% cacao bittersweet chocolate chips
- ♥ 8 oz package cream cheese, softened
- ♥ 1/3 cup powdered sugar
- ♥ 1 tsp vanilla extract
- ♥ 10 oz pkg mini semi-sweet chocolate chips, garnish



Directions:

With a knife, remove a thin slice from the bottom of the strawberries so they are flat and will stand. Line a cookie sheet or jelly roll pan with wax paper or parchment paper. Be sure the strawberries are dry. Pat with a paper towel if needed. (The chocolate will stick better to dry strawberries.)

With a mixer, combine the cream cheese, powdered sugar and vanilla until smooth and creamy. Place filling into a pastry bag to fill the strawberries. (If you don't have a pastry bag, place the filling in a zip loc bag and cut a small corner off the bag.) Set aside.

In a double boiler, melt 1/2 of the Ghirardelli chocolate chips until smooth and creamy. Dunk the bottoms of the strawberries in the melted chocolate. Place on the lined cookie sheet. When all are dipped, place the cookie sheet in the freezer for 5 minutes to quickly set the chocolate.

Fill each strawberry with cream cheese filling. Garnish with 5-6 mini chocolate chips. Refrigerate until ready to serve. Refrigerate leftovers.

Filling recipe will fill 24-30 strawberries.

Hint: For chocolate covered strawberries, dip any remaining un-stuffed strawberries (with leaves left on) in the melted Ghirardelli chocolate. Refrigerate those as well.

Pam Buda

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