

CREAM FILLED STRAWBERRIES

(Heather)

2 pounds strawberries

8 oz. cream cheese

1/4 cup confectioner's sugar

1/2 cup heavy whipping cream

1 tsp. lemon zest (optional)

chocolate to decorate (optional)

Wash strawberries. Cut a tiny bit off the bottom of each berry so it can stand on a plate. Cut the green leaves off the top and, using a strawberry huller or small melon baller, gouge out a bit of the inside of the strawberry.

Soften the cream cheese and beat in an electric mixer until smooth. Add the heavy whipping cream and sugar as well as lemon zest if using. Beat until the cream and cream cheese combine and thicken. Transfer cream cheese mixture to a piping bag and pipe into the strawberries. Refrigerate if not eating immediately. Optionally, you can add a flake of chocolate to the top of each strawberry.

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