





## **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

Click for WW Points® value\*

Prep: 10 minutes

More: <u>Dessert Recipes</u>, <u>Vegetarian Recipes</u>, <u>30 Minutes or Less</u>

## 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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free product samples, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our <u>editorial</u> and <u>advertising</u> policies.

\*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark. For those on the Diabetic Plan, values may vary.

Questions on the WW Points® values listed? Click here.

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. Click here for more information.

Publish Date: June 27, 2017 Author: Hungry Girl Copyright © 2025 Hungry Girl. All Rights Reserved.