



Stuffed Strawberries with Amaretto Scented Cream Cheese

Recipe by Andrea Correale of Elegant Affairs

Ingredients

- 1-2 pints of fresh strawberries
- 1 8 oz. package of softened cream cheese
- 1 tsp. vanilla or almond extract
- 1/2 c. confectioners' sugar

Directions

- Place the softened cream cheese, extract and sugar in a bowl and mix until fluffy.
- Put filling mixture into a pastry bag fit with the star tip and set aside.
- Cut the top/stem off of the strawberries and set them on the flat end, pointing up.
- Slice an X through the strawberry from the tip to the cut end, but not going all the way through (you want to make a sort of pocket for the filling).
- Put the tip of the pastry bag into the strawberry and pipe the filling in.