



## Strawberry Cheesecake Stuffed Strawberries



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1/2 of recipe (6 stuffed strawberries): 83 calories, 0.5g total fat (0g sat. fat), 34mg sodium, 14.5g carbs, 2g fiber, 9g sugars, 7g protein

**Prep:** 5 minutes

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### Ingredients

12 large strawberries  
One 5.3-oz. container [Dannon Light + Fit Strawberry Cheesecake Greek Nonfat Yogurt](#)  
1 graham cracker (1/4 sheet), finely crushed

### Directions

Slice off about 1/2 inch of the stem ends of the strawberries. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

Spoon yogurt 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.

Sprinkle with crushed graham cracker.

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.

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