

# Recipe Share

Deviled Strawberries





# Deviled Strawberries: Ingredients

- 18-24 strawberries

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- 1 (8oz) package of cream cheese(softened)
- 1 cup heavy whipping cream
- 1/3 cup sour cream
- 2/3 cup white granulated sugar
- 1/2 cup of graham cracker crumbs
- 1 tsp vanilla
- 1 tbsp. fresh lemon juice (optional)

# Instructions:

- 1. Prep the strawberries by cutting off the stems and slicing them in half. Next, cut a small sliver off the back of each strawberry half so that they sit up straight. Then use a small melon baller to carefully hollow out of the middle. Just enough to place the cream cheese mixture in.
- 2. Place the softened cream cheese, sour cream, sugar, vanilla extract and lemon juice in a medium sized mixing bowl. Beat with an electric mixer until smooth.
- 3. In a different medium sized mixing bowl, beat the whipping cream until stiff peaks for (about 5 minutes).
- 4. Fold the whopped cream into the cream cheese mixture until well incorporated.



# Instructions Continued...

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- 5. Spoon or pipe filling into each strawberry.
- 6. Finish with a sprinkle of graham cracker crumbles.
- 7. Serve & enjoy!