

Strawberry Santas

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
strawberries	2 lbs	rinsed & dried
cream cheese	8 oz block	cold
powdered sugar	½ cup	
heavy cream	½ cup	cold
vanilla extract	1 tsp	
sea salt	a pinch	
chocolate sprinkles	½ cup	

- Chill a medium sized mixing bowl and beaters in the freezer.
- Cut the stem ends off of the strawberries so the santas can stand flat.
- Cut off the pointy ends of the strawberries to be the santas' hats.
- With a tasting spoon, remove a little of the middle of the strawberries.
- In the chilled bowl, beat the cold cream cheese and powdered sugar together until light and fluffy, scraping down the sides often, for about 3 minutes.
- Add the salt & vanilla extract, and slowly add the cream while beating another minute until well combined. Do not overbeat, or the cream will separate and you will have to start over.
- Spoon the filling mixture into a piping bag.
- Pipe the filling into each strawberry to make the santas' heads. Top with the strawberry hats. Pipe tiny buttons onto the strawberry santas and pipe a hat topper onto each hat. Use the chocolate sprinkles for eyes.

NOTE: These need to stay refrigerated if not serving immediately.



Dessert