

## Stuffed Strawberries with Cookie Butter Cheesecake Filling

Cookie Butter Cheesecake Stuffed Berries ??



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

12 large strawberries  
8 oz cream cheese, softened  
1/2 cup cookie butter  
1/4 cup powdered sugar  
1 tsp vanilla extract  
1/2 cup graham cracker crumbs (for topping)  
Whipped cream (optional, for drizzling)

### DIRECTIONS

1. Step 1 - Prep the Strawberries: Wash strawberries and pat dry.
2. Use a paring knife or melon baller to hollow out the centers, creating a small cavity.
3. Step 2 - Mix the Cheesecake Filling: In a bowl, beat softened cream cheese, cookie butter, powdered sugar, and vanilla extract until smooth and creamy.
4. Step 3 - Fill the Berries: Spoon or pipe the cheesecake mixture into each hollowed berry. Fill generously for maximum flavor.
5. Step 4 - Top with Crumbs: In a small bowl, combine graham cracker crumbs with a dab of cookie butter if you like.
6. Sprinkle over the filled strawberries and press gently so it sticks.
7. Step 5 - Chill and Serve: Refrigerate for 30 minutes to set the filling.
8. Just before serving, drizzle with whipped cream if desired.

**More recipes: [ChefManiac.com](http://ChefManiac.com)**

Original recipe: <https://chefmaniac.com/stuffed-strawberries-with-cookie-butter-cheesecake-filling/>