



## Mascarpone Cheesecake Stuffed

### Strawberry Santas Recipe

#### Ingredients:

- 1 pint Fresh Strawberries
- 4 oz Mascarpone Cheese, softened
- 1/4 cup Granulated Sugar
- 1 cup Heavy Cream
- 1 tsp Pure Vanilla Extract
- Mini Chocolate Chips or Sprinkles
- Pastry Bag, Round tip

#### Directions:

Wash strawberries, remove green cap (don't hull). Slice the bottom of the strawberries, 1/3 from the tip. Set aside the tip. Using a paring knife, hull the strawberries from the side you removed the tip from. Allow strawberries to continue to dry on a paper towel while you prepare the filling.

In a mixing bowl, beat mascarpone cheese and granulated sugar until smooth. Add vanilla extract, beat until well combined. Set aside.

In a separate mixing bowl, beat heavy cream until stiff peaks are formed. Gently fold cream into mascarpone mixture and transfer to a piping bag.

Before filling your strawberries, pipe two "buttons" onto your strawberry Santa bodies. Gently place your strawberry body where you want them on your serving platter after your buttons are piped on.

Pipe Santa "heads" onto your strawberry "bodies" using a basic cupcake swirl.

After you have piped all of the "heads", top each with the strawberry tips you set aside earlier. Pipe on a small dot at the top of each to resemble the Santa hat's cotton ball.

Place two chocolate "eyes" on each "Santa head". Use decorating tongs to prevent smearing your filling.

Chill stuffed Santa's for 30 minutes, or until ready to serve.

*Tip: If you aren't serving your Santa's right away, store in a sealed container or cupcake carrier until you are ready to serve. Do serve the same day as prepared.*