



Deviled Strawberries

You've heard of deviled eggs. Well, get ready to amaze your tastebuds! Deviled Strawberries are their sweet, sugary, cousin, and you'll never want to go back to the savory side again. These beautiful, ruby-red strawberries are juicy and taste like summer, which never gets old. They're made even more appealing to the eyes (and the tastebuds) thanks to a rich, fluffy cream cheese filling piped on top with a little sprinkle of crunchy graham cracker crumbs. See? Sweet is better! Still don't believe us? Give these Deviled Strawberries a try!

Time: 25 minutes ; Yield: 18 servings

Ingredients

18-24 large strawberries, stems removed and halved
1 cup heavy whipping cream
1 (8-ounce) package cream cheese, softened
1/3 cup sour cream
2/3 cup white granulated sugar
1 teaspoon vanilla extract
1 tablespoon fresh lemon juice, optional
1/2 cup graham cracker crumbs

Directions

Step 1 - Cut a small sliver off each of the halved strawberries so they are able to sit up.
Step 2 - Use a melon baller to carefully create a small indent in the middle of each strawberry.
Step 3 - In a mixing bowl, use a mixer to beat the whipping cream until stiff peaks form, about 5 minutes.
Step 4 - In a separate bowl, mix the cream cheese, the sour cream, the sugar, the vanilla extract, and the lemon juice with an electric mixture until smooth.
Step 5 - Fold the whipped cream into the cream cheese mixture until well incorporated.
Step 6 - Fill a piping bag with the cream cheese mixture and pipe a little dab into each of the sliced strawberries.
Step 7 - Sprinkle the filled strawberries with the graham cracker crumbs.
Step 8 - Serve.