



Strawberry Cheesecake Stuffed Strawberries



Developed by Hungry Girl. Brought to you by [Dannon Light + Fit](#). For a cash-back opportunity, [join coupons.com](#), search *Light + Fit*, and activate the offer.

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1/2 of recipe (6 stuffed strawberries): 83 calories, 0.5g total fat (0g sat fat), 34mg sodium, 14.5g carbs, 2g fiber, 9g sugars, 7g protein

Green Plan [SmartPoints](#)® value 2*

Blue Plan (Freestyle™) [SmartPoints](#)® value 2*

Purple Plan [SmartPoints](#)® value 2*

Prep: 5 minutes

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Ingredients

12 large strawberries
One 5.3-oz. container [Dannon Light + Fit Strawberry Cheesecake Greek Nonfat Yogurt](#)
1 graham cracker (1/4 sheet), finely crushed

Directions

Slice off about 1/2 inch of the stem ends of the strawberries. Use a narrow spoon to remove about half of the flesh inside each berry, allowing room for filling.

Spoon yogurt into the bottom corner of a plastic bag, snip off the tip of that corner to create a small hole, and pipe mixture through the hole into the strawberries.

Sprinkle with crushed graham cracker.

MAKES 2 SERVINGS

HG Tips: Cut a thin slice off the bottom of each strawberry so the berries sit flat. Use a grapefruit spoon to scoop out the flesh of the berries.

SmartPoints® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **SmartPoints**® values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **SmartPoints**® values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **SmartPoints**® trademark.