

Strawberry Chocolate Cream Cheese Boats

Total Time: 30 Minutes

Ingredients

- 1 pack strawberries, sliced and cored
- 4 oz cream cheese, room temperature
- 2 tbsp heavy whipping cream
- 1/4 cup powdered sugar
- 1 cup chocolate, melted
- Chocolate sprinkles (for topping)
- Piping bag

Instructions

- 1 Wash, dry, and slice strawberries down the middle. Using a spoon, core out the inside to form a small boat shape.
- 2 In a large bowl, mix together cream cheese, heavy whipping cream, and powdered sugar until smooth.
- 3 In a separate bowl, melt the chocolate. Pour the melted chocolate into the cream cheese mixture and mix until fully combined.
- 4 Pipe or spread the mousse into each strawberry boat.
- 5 Top with chocolate sprinkles or any topping of your choice.
- 6 Serve and enjoy!