

Ingredients



8 oz. (250 g) strawberries (about 6–8), stems removed, divided
½ tbsp (7 mL) granulated sugar
8 oz. (250 g) low-fat cream cheese (Neufchâtel), softened
¾ cup (175 mL) powdered sugar
2 tsp (10 mL) vanilla extract
1 cup (250 mL) 2% plain low-fat Greek yogurt
Optional: graham crackers, vanilla wafer cookies, pound cake, fruit

Strawberry Cheesecake Dip



Instructions

- Slice 2 oz. (60 g) of strawberries (about 2–3) with the Quick Slice. Turn the strawberries one quarter; slice again. Place them into a 1-cup (250 mL) Prep Bowl. Add the sugar; set aside.
- Place the remaining strawberries into the Manual Food Processor; process until pureed. Transfer the puree into a large mixing bowl.
- Place the cream cheese, powdered sugar, and vanilla extract into the processor; process until smooth. Add the cream cheese mixture to the strawberries and stir to combine. Fold in the yogurt. Transfer to the 1-qt. (1-L) Cool & Serve Bowl and top the dip with the sliced strawberries.
- Serve with graham crackers, vanilla wafer cookies, pound cake, or fruit.

