**Mascarpone Stuffed Strawberries**

Yield: 24 stuffed strawberries  Preparation time: 10 minutes

**Ingredients**

- 6 oz mascarpone, softened
- 1 teaspoon lemon juice
- 1/2 teaspoon vanilla extract
- 2 tablespoons powdered sugar
- 24 strawberries, cored and hulled
- 1 oz semi-sweet chocolate morsels
- 2 tablespoons finely chopped nuts

**Instructions**

1. In a large bowl, add the mascarpone, lemon juice, and powdered sugar. Mix until combined. Scoop cheese mixture into a small piping bag with a star tip.

2. Pipe the cheese filling into the hallowed-out strawberries.

3. Using a double boiler melt the chocolate morsels.

4. Sprinkle with finely chopped nuts on top of cheese. Using a fork, drizzle the melted chocolate on top of the nuts, cheese, and half of the strawberry.

5. Refrigerate until ready to eat.