



truwhip

Strawberry Cheesecake Cones

Serves: up to 6

Prep Time: 15-30 min



Ingredients

Cheesecake Ingredients:

1 (8 ounce) pkg cream cheese, soft
1/2 container truwhip whipped topping, thawed
1/4 cup monk fruit sweetener
1/2 teaspoon vanilla extract

Crunch Ingredients:

1/2 cup freeze-dried strawberries
1/2 cup rice Krispy cereal, gluten-free
1/2 cup white chocolate chips

Other:

Fresh strawberries, chopped
6 waffle cones, gluten-free

Directions

1. Line a baking sheet with parchment paper.
2. Add freeze-dried strawberries and rice crisp cereal to a food processor. Pulse until broken down.
3. Melt white chocolate and use a spoon to smooth chocolate onto the outside of the top of a cone. Roll into rice crisp mixture to cover the outside.
4. Set on baking sheet and repeat with remaining cones.
5. Add cream cheese, monk fruit and vanilla to a bowl and whip to combine.
6. Fold in truwhip whipped topping.
7. To assemble cones, pipe a small amount of cheesecake filling to bottom of each cone, add a spoonful of diced strawberries and top with more cheesecake filling.
8. Garnish with a strawberry, slice!