Published on *Happily Whole* (https://www.livinghappilywhole.com)

Strawberry Cheesecake Filled Dark Chocolate Cups

February 5, 2015, written by katie

I don't often combine my chocolate with fruit. But something about strawberries with an added 'cheesecake' twist sounded curiously decadent to me!

So, as I was making these **Salted Caramel Dark Chocolates,** [1]I decided to melt more chocolate and use the strawberries I had in the fridge to create something even more sweet. I'm not sure if I just wanted to spend more time with my warm, melted chocolate or if I actually felt creative in the kitchen! But, either way,turns out, it was a good idea!

While I prefer the Salted Caramels, my girls LOVED these strawberry cheesecake cups.

Because the filling remains a thick liquid at room temperature, I suggest storing them in the freezer and enjoying them while still frozen.

Oh, and if you have leftover filling, apparently it's good right from the spoon...that's the way my girls finished it off, anyways!

Recipe category

Sinless Sweet Treats [2]

Restricted to members

1

Ingredients

- STRAWBERRY CHEESECAKE FILLING
- A quart of fresh strawberries, washed and stems removed

- 2 tablespoons pure maple syrup
- ⅓ cup real cream cheese (preferably organic)
- 1 teaspoon almond extract
- 2 teaspoons milled flax seed
- 1 tablespoon coconut oil
- CHOCOLATE CUP
- 12-14 ounces dark chocolate (I have used Enjoy Life DARK chocolate chips or high cocoa content chopped bars)
- 2 tablespoons coconut oil

Recipe Instructions

- Prepare the filling simply by placing all of the filling ingredients into a food processor and processing until smooth.
- Prepare the chocolate by melting the chocolate and coconut oil in a double broiler on a low heat, stirring frequently until smooth.
- Place cupcake liners in regular sized or a mini muffin tins.
- Carefully scoop a layer of the melted chocolate into each cup.
- Scoop the strawberry filling into each cup directly into the warm, melty chocolate.
- Place the cupcake tins into the freezer for about 30 minutes to harden.
- Remove from freezer and drizzle more chocolate over the top of the strawberry filling and allow it to harden.
- Since the filling is somewhat soft and liquid, it's best to store in and eat these little treats right from the freezer.
- Enjoy!

Featured Image


Happily Whole
Living well from the inside out
LivingHappilyWhole.com

Gallery


Happily Whole
Living well from the inside out
LivingHappilyWhole.com



Source URL: https://www.livinghappilywhole.com/content/strawberry-cheesecake-filled-dark-chocolate-cups

Links
[1] https://www.livinghappilywhole.com/content/salted-caramel-dark-chocolates
[2] https://www.livinghappilywhole.com/recipe-category/sinless-sweet-treats