

Strawberry Creme Eggs

THM-Friendly: S

In a bowl, mix:

- 8 oz. cream cheese (1/3 less fat is great), softened
- 1/2 cup butter, softened
- 1/2 cup THM Gentle Sweet (or Swerve or Monkfruit)
- 1 tsp. strawberry (or other berry) extract **OR** 1/4 cup powdered freeze-dried strawberries
- red food coloring (optional)



*If using freeze-dried strawberries, you might need a small amount of nut milk.

For the filling, bring cream cheese and butter to room temperature. Mix all ingredients well. Set aside.

- 1 bag Lily's chocolate chips (or other on-plan chocolate chips)
- 1 tsp. coconut oil

In the microwave, melt half the chocolate chips and coconut oil for 30 seconds at a time, being sure not to overcook. Brush the chocolate onto the bottom of the egg molds. Let firm in the freezer. Fill the eggs with creme and top with more melted chocolate. Put back in the freezer to firm the chocolate and then pop the eggs out of the molds. Store in the refrigerator or freezer.

enJOY!

Freeze-dried strawberries can be found at Trader Joe's, Aldi, Walmart and many dollar stores.

Molds: <https://amzn.to/3T8ud0A>

