

# Cheese Balls

## Ingredients:

Fresh strawberries - 350g/12 ounces  
One packet of cream cheese  
1 tablespoon of xylitol  
1/3 cup of dried coconut flakes  
1/3 cup of sliced or chopped pecans  
1/3 cup of sweetened or unsweetened cranberries

## Instructions:

Preheat oven to 180C/355F  
Slice 350g/12 ounces of strawberries. Each strawberry is to be sliced into 4 pieces. Remove the stem.  
Keep 2 strawberries aside  
Place the sliced strawberries on a tray and bake for 10 minutes or until they soften. Use a fork to flatten the strawberries and bake for another 20 minutes, and stir/continue to flatten for another 10 minutes  
  
Use an electric beater to mix in cream cheese into the strawberry pulp and add one tablespoon of xylitol. Add coconut and mix ingredients  
  
Place ingredients in fridge for one hour or until the mix is firm  
  
Slice the remaining two strawberries into quarters. Take one level tablespoon of cream cheese mix and press a fresh strawberry into it, and roll it into a ball  
  
Place chopped coconut in one plate, chopped pecan into another, and cranberries into a third. Roll the cheese balls into each tray

**Enjoy!**

