

- Santas cheesecake bites -



INGREDIENTES

1 cheesecake
15 strawberries, tops cut
Vanilla frosting
1 round cookie cutter
Pastry bag
Star nozzle

For the creamy vanilla frosting:

1 cream cheese bar
1/2 stick of butter
A big splash of Vainilla Molina
A pinch of salt
2 cups of powdered sugar

NOTE: Refrigerate 2 hours before decorating.

PROCEDIMIENTO

Procedure for frosting:

1. Beat the cream cheese and butter at low speed.
2. Add a big splash of Vainilla Molina and a pinch of salt.
3. Add the powdered sugar and continue beating.
4. Place the frosting in a pastry bag with a star nozzle.
5. Refrigerate for 3 hours.

Procedure for bites:

1. Cut the cheesecake with the round cutter.
2. Serve on a plate, decorate with the vanilla frosting, place a strawberry on top, and a little more frosting.
3. Enjoy!