



# Sour Strawberry Cheesecake Bites

Your taste buds will fall in love with these Sour Strawberry Cheesecake Bites featuring Sour Punch Strawberry Straws. Flaunting the perfect sweet & sour punch, they are just what cupid ordered to satisfy that sweet tooth.

## Ingredients

- 1 package Sour Punch Strawberry Straws, chopped into small pieces
- 1 pound of fresh strawberries, diced
- ¼ cup water
- 2 teaspoons sugar
- 8-oz. package cream cheese, softened
- ½ cup sugar
- 1 egg
- ½ teaspoon vanilla extract
- 50 wonton wrappers
- Coconut oil cooking spray
- Powdered sugar, for dusting

## Instructions

1. Preheat your oven to 350F degrees and line a baking sheet with parchment paper.
2. Combine the strawberries, Sour Punch Strawberry Straws, 2 teaspoons of sugar, and ¼ cup of water in a saucepan and bring to a simmer over low heat.
3. Stir occasionally until strawberries are very soft and the Sour Punch is melted, about 15 minutes. Turn off the heat and scoop the Sour Punch and strawberries into a bowl.
4. In a separate bowl, beat the cream cheese and sugar together until well combined. Beat in the egg and vanilla extract until just blended.
5. Fill a small bowl with water and place the wonton wrappers on the baking sheet. Dip your finger in the water and run it along the edges of one wonton wrapper. Add a small spoonful of the cream cheese mixture and a small spoonful of the strawberry mixture to the middle of the wonton wrapper.
6. Bring all four corners of the wonton wrapper to meet and press the edges to seal. Repeat with the remaining wonton wrappers.
7. Give the wontons a light mist of coconut oil cooking spray and bake for 10 minutes, until the wontons look golden and crispy. Remove them from the oven and cool on a wire rack.
8. Dust the wontons with powdered sugar and transfer them to a serving platter.