Jolly Berries

Children can be Santa's little helpers to assemble this festive dessert.



Follow these steps

1. Hull or slice off the leafy top of each strawberry to make a flat base for Santa's body. Slice off the tip and set aside, for the 'hat'.





TIP! Dab the cut edges of strawberries with a paper towel to absorb the juice. This will help the cream frosting stay in place.

2. Whisk cream cheese, vanilla extract and sugar together in a bowl or mixer until all ingredients are combined and the frosting has a smooth, thick consistency.



- 3. Spoon frosting into a piping bag with a nozzle, or use a resealable plastic bag with the bottom corner cut off.
- 4. Place strawberries, wide base down, on a serving plate. Pipe frosting on top, then place the 'hat' tips on the frosting.



5. Squeeze dots of cream to make the 'pom pom' on the 'hats', and on the body for the 'buttons'. Add mini chocolate chips for 'eyes'.



6. Serve immediately or refrigerate until ready to serve.

It's Berry Good

> Among all the fruits, berries contain the highest amount of antioxidants, which help fight off diseases and potentially prevent cell deterioration. Give your child at least one serving of fruit daily to reap the maximum nutritional benefits.

Find out more at www.healthhub.sg/livehealthy/1291/fun-fruity-facts.

→ WHAT YOU'LL NEED

- 12 large strawberries, rinsed and patted dry
- ¼ cup reduced-fat cream cheese
- ¼ tsp vanilla extract*
- 1 tbsp powdered sugar
- 24 mini dark chocolate chips

*Look for extracts free of artificial sweeteners or sugar alcohols such as sorbitol, xylitol, acesulfame K, sucralose and aspartame.



Large strawberries



Cream cheese chocolate chips



Of Fun Squishy piping bags are perfect

for sensory play without the mess.

Squeezing the cream-filled bag is good practice for developing hand strength

and control. Alternatively, use

resealable bags made of sturdy

plastic with a double seal

to be extra secure



Vanilla extract

Powdered sugar