

Strawberry Cream Cups

Ingredients:

- 4 pieces of stale bread, cubed small
- 1 1/2 cups diced strawberries
- 4 oz. cream cheese, softened
- 1/3 cup white sugar
- 1/4 cup milk
- 1 egg
- 1 tsp. vanilla
- 2 Tbs powdered sugar

Preheat oven to 350 degrees. Grease 9 cups of a muffin tin. Divide bread evenly among greased muffin cups. Press strawberries into and on top of the cubes. Beat cream cheese, sugar, milk, egg, and vanilla together in a large bowl until smooth. Pour over each muffin cup slowly until bread cubes and strawberries are fully soaked. Bake for 25 or 30 minutes. Cool in muffin tin for 5 minutes and then transfer to a wire rack to cool completely. Dust with powdered sugar before serving and enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"Change your thoughts and you change your world." - Anonymous