

Strawberry Santas

Makes 12 | Recipe courtesy of Driscoll's Berries

For the Frosting

2½ cups confectioners' sugar

1 (8-ounce) package cream cheese

½ teaspoon vanilla extract

12 large Driscoll's strawberries

12 purchased chocolate cookies (such as Famous Chocolate Wafers)

1 cup semi-sweet chocolate chips

24 Driscoll's blueberries

½ cup finely shredded coconut

24 mini semi-sweet chocolate chips

12 mini white chocolate chips

1. To make the frosting: Place confectioners' sugar into a medium bowl. Add cream cheese and vanilla. Mix with electric hand mixer to create thick frosting. Add more confectioners' sugar as needed to adjust thickness.
2. Transfer frosting to piping bag fitted with a large round tip. Alternatively, use zip-lock bag and snip off one corner to create disposable piping bag. Refrigerate frosting 10 to 15 minutes or until firm.
3. Slice green tops from strawberries. Hollow out center of berries carefully with a paring knife. Slice off top 1/3 from tip of berries and reserve tips to make Santa's hats.
4. Place cookies in single layer on serving platter or place on individual dessert plates.
5. Place chocolate chips into a microwave-safe bowl and microwave on low power for 5 to 10 seconds. Stir chocolate chips. Repeat heating and stirring in short increments until chocolate is melted and completely smooth.

6. Dip wide base of one strawberry into melted chocolate.
7. Place dipped end of strawberry onto one cookie to make Santa's body.
8. Dip two blueberries halfway into melted chocolate and place the dipped blueberries onto cookie to form Santa's boots.
9. Pipe large dollop of frosting on top of body to make Santa's head.
10. Pipe small dollop of frosting onto front of head to make Santa's beard and press one pinch of coconut into beard.
11. Press one mini white chocolate chip into face to make Santa's nose.
12. Press two mini semi-sweet chocolate chips into face to make Santa's eyes.
13. Pipe frosting around base of one strawberry tip to make trim for Santa's hat and press pinches of coconut into hat trim.
14. Place hat onto Santa's head. Pipe a tiny dollop of frosting on top of hat and sprinkle hat with coconut.
15. Use a toothpick to clean up decoration details as needed. Chill strawberry Santa in refrigerator.
16. Repeat steps with remaining ingredients to make 12 strawberry Santas. Serve immediately or keep chilled in refrigerator until ready to serve.

Cook's Note: For step-by-step tips on assembling the strawberry Santas, check out [this video](#).