Strawberry Santas

12 Cals per santa

2 punnets of strawberries

½ cup of mascarpone cheese

1 teaspoon of vanilla extract

1 teaspoon of rice malt syrup

Cut the hull off the strawberries. Wash and dry well.

Whisk the mascarpone, vanilla and rice malt until thick and creamy.

Place in a piping bag.

Cut across the top of the strawberries to form hats.

Place some of the cream in a circle on the strawberry, attach the hat then add buttons and hat “pompom”.

Use a “dot” of melted sugar free chocolate to form eyes.

Refrigerate until ready to serve.