

No-Bake Strawberry Shortcake Cheesecake Rolls for Sweet Summer Vibes

Strawberry Shortcake Cheesecake Rolls ??



TIME
10 min

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INGREDIENTS

- 1 cup fresh strawberries, diced
- 2 tbsp granulated sugar (for macerating strawberries)
- 1 cup heavy whipping cream, whipped to stiff peaks
- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup granulated sugar
- 1 cup crushed shortbread cookies
- $\frac{1}{4}$ cup unsalted butter, melted
- 6 large crepes (store-bought or homemade)
- Powdered sugar, for dusting

Instructions:

1 Make the Cheesecake Filling:

2 Macerate the Strawberries:

3 Make the Cookie Crumble:

4 Assemble the Rolls:

5 Chill & Serve:

Tips for Success:

Serving Suggestions:

A tall glass of blueberry lemonade

A scoop of vanilla ice cream

A drizzle of chocolate or strawberry sauce

Fresh mint for garnish

Storage Tips:

Fridge: Store in an airtight container for up to 3 days.

Freezer: Not recommended, as the texture of the

filling and strawberries may change.

Best served chilled: These rolls taste best straight from the fridge.

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Final Thoughts:

DIRECTIONS

1. **Make the Cheesecake Filling:** In a large bowl, beat the softened cream cheese and granulated sugar until smooth and creamy. Gently fold in the whipped cream until light and fluffy. Set aside.
2. **Macerate the Strawberries:** Combine diced strawberries with 2 tbsp sugar in a bowl. Let sit for 10 minutes to draw out the juices and intensify the flavor.
3. **Make the Cookie Crumble:** Mix crushed shortbread cookies with melted butter until crumbly and well combined.
4. **Assemble the Rolls:** Lay out a crepe on a flat surface. Spread a layer of cheesecake filling, sprinkle with the cookie mixture, and spoon on macerated strawberries. Roll the crepe tightly like a jelly roll. Repeat with remaining crepes and filling.
5. **Chill & Serve:** Refrigerate the rolls for at least 1 hour to firm up. Slice into 1-2 inch pieces, dust with powdered sugar, and serve chilled!
6. **Tips for Success:** ? Use ripe strawberries for maximum sweetness and juiciness. ? Let the rolls chill for at least an hour so the filling sets and slicing is clean. ? Don't overfill or the rolls may split-use a light hand. ? Make ahead: These can be assembled a day in advance and stored covered in the fridge.
7. **Serving Suggestions:** Pair these cheesecake rolls with:
8. A tall glass of blueberry lemonade
9. A scoop of vanilla ice cream
10. A drizzle of chocolate or strawberry sauce

11. Fresh mint for garnish
12. They also shine on dessert boards alongside brownie batter dip or Easter cookies for a spring-inspired spread.
13. Storage Tips: Fridge: Store in an airtight container for up to 3 days.
14. Freezer: Not recommended, as the texture of the filling and strawberries may change.
15. Best served chilled: These rolls taste best straight from the fridge.
16. More Sweet Treats You'll Love: For more no-bake desserts, fruity sweets, and fun party picks:
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20. This : Brownie Batter Dip Is My Favorite No-Bake Dessert for Instant Chocolate Cravings
21. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
22. Final Thoughts: These Strawberry Shortcake Cheesecake Rolls are a no-fuss dessert that looks as impressive as it tastes. With just a few ingredients and zero oven time, it's a go-to recipe for celebrations, warm-weather treats, or anytime cravings strike.
23. Try them out, share your twist (raspberries? chocolate drizzle?), and tag us if you do-we love seeing your creations! ??

More recipes: [ChefManiac.com](https://chefmaniac.com)

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