

The Easiest Way to Make Strawberry Cheesecake Donuts at Home

Creamy Strawberry Cheesecake Donuts with Crunch ??



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

For the Donuts:

6 glazed donuts (store-bought or homemade)

8 oz cream cheese, softened

... cup powdered sugar

1 tsp vanilla extract

% cup heavy cream

1 cup fresh strawberries, diced

... cup strawberry syrup or jam

For the Crunch Topping:

... cup crushed strawberry shortcake cookies or graham crackers

Extra strawberry syrup or more crushed cookies for garnish

DIRECTIONS

1. Make the Cheesecake Filling: In a medium bowl, beat together:
2. Softened cream cheese
3. Powdered sugar
4. Vanilla extract
5. Once smooth, add the heavy cream and whip until light, fluffy, and pipeable. Chill briefly if needed to firm up.
6. Sweeten the Strawberries: In a separate bowl:
7. Toss diced strawberries with strawberry syrup or jam
8. Mix until they're well coated and juicy
9. Assemble the Donut Sandwiches: Slice each glazed donut in half horizontally
10. Spread or pipe a thick layer of cheesecake filling onto the bottom half
11. Add a spoonful of the strawberry mixture
12. Sprinkle with crushed cookies for that sweet crunch
13. Finish with Crunch & Drizzle: Place the top donut half back on gently
14. Drizzle with extra strawberry syrup and a final dusting of crushed cookies for that signature "crunch" look
15. Serve immediately-or chill for 10-15 minutes if you want them slightly set.

TIPS FOR SUCCESS

Use softened cream cheese for a smooth filling Whip the filling until fluffy for that authentic cheesecake texture Want extra crunch?

