

Strawberry Cheesecake Dessert Tacos: Crispy, Creamy, and Fun

Strawberry Cheesecake Dessert Tacos ??



OVEN
375°F

TIME
10 min

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INGREDIENTS

For the Taco Shells:

6 small flour tortillas

$\frac{1}{2}$ cup granulated sugar

1 tbsp ground cinnamon

$\frac{1}{2}$ cup unsalted butter, melted

For the Cheesecake Filling:

8 oz cream cheese, softened

$\frac{1}{2}$ cup powdered sugar

1 tsp vanilla extract

$\frac{1}{2}$ cup heavy whipping cream

For the Strawberry Topping:

1 cup fresh or frozen strawberries, chopped

$\frac{1}{2}$ cup granulated sugar

1 tbsp lemon juice

1 tbsp cornstarch mixed with 2 tbsp water

Instructions ???:

1 Prepare the Taco Shells:

2 Make the Cheesecake Filling:

3 Prepare the Strawberry Topping:

4 Assemble the Tacos:

5 Serve and Enjoy!

Tips for Sweet Taco Success:

Use a Muffin Tin for Shape: Drape tortillas in muffin cups if you don't have a wire rack.

Chill the Filling: A chilled filling pipes beautifully and holds its shape better.

Strawberry Swap: Try blueberries, raspberries, or a mix of fruit for variation.

Add Texture: Crushed graham crackers or chopped nuts on top add crunch!

Make-Ahead & Storage:

Filling & Topping: Can be made a day ahead and stored separately in the fridge.

Taco Shells: Best served the day of, but can be crisped again in a low oven if needed.

Assemble Just Before Serving: This keeps the shells crisp and perfect!

Serving Ideas & Pairings:

Easy Ice Cream Sandwich Cake - for a full dessert spread

Brownie Batter Dip - spoon it inside the taco for a chocolate twist

Hot Chocolate Cookie Cups - perfect for winter dessert platters

More Recipes You'll Love:

DIRECTIONS

1. **Prepare the Taco Shells:** Preheat oven to 375°F (190°C). Mix cinnamon and sugar in a bowl. Brush both sides of each tortilla with melted butter, then coat with the cinnamon-sugar mix. Fold tortillas over the rungs of a wire oven rack (set over a baking sheet). Bake 8-10 minutes until crispy. Let cool fully to set the shape.
2. **Make the Cheesecake Filling:** Beat cream cheese, powdered sugar, and vanilla until smooth. In a separate bowl, whip heavy cream until stiff peaks form. Fold whipped cream into the cream cheese mixture. Transfer to a piping bag and chill until ready to use.
3. **Prepare the Strawberry Topping:** In a small saucepan, combine strawberries, sugar, and lemon juice. Cook over medium heat until soft and juicy. Add the cornstarch slurry and cook until thickened. Remove from heat and let cool.
4. **Assemble the Tacos:** Pipe cheesecake filling into each taco shell. Spoon the strawberry topping over the filling.
5. **Serve and Enjoy!** Serve immediately while shells are crisp. Garnish with mint, chocolate drizzle, or extra fruit if desired.
6. **Tips for Sweet Taco Success:** Use a Muffin Tin for Shape: Drape tortillas in muffin cups if you don't have a wire rack.
7. **Chill the : Filling:** A chilled filling pipes beautifully and holds its shape better.
8. **Strawberry : Swap:** Try blueberries, raspberries, or a mix of fruit for variation.
9. **Add : Texture:** Crushed graham crackers or chopped nuts

on top add crunch!

10. **Make-Ahead & Storage:** Filling & Topping: Can be made a day ahead and stored separately in the fridge.
11. **Taco :** Shells: Best served the day of, but can be crisped again in a low oven if needed.
12. **Assemble :** Just Before Serving: This keeps the shells crisp and perfect!
13. **Serving Ideas & Pairings:** These tacos pair beautifully with:
14. **Easy :** Ice Cream Sandwich Cake - for a full dessert spread
15. **Brownie :** Batter Dip - spoon it inside the taco for a chocolate twist
16. **Hot :** Chocolate Cookie Cups - perfect for winter dessert platters
17. **Add fresh mint, chocolate drizzle, or a dusting of powdered sugar for extra flair!**
18. **More Recipes You'll Love:** If you love playful, sweet, and easy desserts, try:
19. **Caramel :** Apple Nachos - sweet, salty, and crunchy
20. **Rainbow :** Sprinkle Cookies - perfect color and crunch
21. **Ice :** Cream Sandwich Cake - fun and freezer-friendly
22. **Final Thoughts:** These Strawberry Cheesecake Dessert Tacos are proof that dessert doesn't have to be traditional to be totally irresistible. With crisp taco shells, creamy filling, and bright berry topping, they're playful, delicious, and perfect for any sweet occasion-from taco night to birthday parties.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-dessert-tacos-crispy-creamy-and-fun/>