

Creamy White Chocolate Raspberry Cheesecake Bites

White Chocolate Raspberry Cheesecake Balls ??



TIME
30 min

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INGREDIENTS

- 8 oz cream cheese, softened
- 1/4 cup powdered sugar
- 1/2 cup raspberry preserves
- 1 tsp vanilla extract
- 2 cups crushed graham crackers
- 1 cup white chocolate chips
- 1 tbsp coconut oil (for smooth melting)

Instructions ???:

1 Make the Cheesecake Base:

2 Add the Crunch:

3 Shape and Chill:

4 Coat with White Chocolate:

5 Chill and Serve:

Tips for Success:

Use Full-Fat Cream Cheese: It gives the best creamy texture and richness.

Crush Crackers Finely: A food processor makes a consistent texture that blends easily.

Preserve Texture: Don't skip the freezing step-it keeps the balls from falling apart when dipped.

Customize It: Use strawberry or cherry preserves instead of raspberry, or try dark chocolate for dipping.

Storage Notes:

Fridge: Store in an airtight container for up to 7 days.

Freezer: You can freeze them up to 1 month-just thaw slightly before serving for best texture.

What to Serve With:

Chocolate Oreo Hearts - perfect for Valentine's Day or gifting

Brownie Batter Dip - for double the chocolate fix

Chocolate Chip Cookie Bites - small and snackable

More No-Bake Bites You'll Love:

Edible Cookie Dough - sweet, safe, and spoonable

No-Bake Oreo Cream Pie - creamy, dreamy, and crowd-pleasing

Chocolate Oreo Hearts - dipped and delightful

Final Thoughts:

DIRECTIONS

1. **Make the Cheesecake Base:** In a medium bowl, beat together softened cream cheese, powdered sugar, raspberry preserves, and vanilla extract until smooth and creamy.
2. **Add the Crunch:** Fold in the crushed graham crackers until the mixture is thick enough to roll into balls.
3. **Shape and Chill:** Roll into 1-inch balls and place on a parchment-lined baking sheet. Freeze for 30 minutes to firm up.
4. **Coat with White Chocolate:** Melt white chocolate chips and coconut oil together in a microwave-safe bowl, heating in 30-second bursts and stirring until smooth. Dip each ball in the white chocolate and return to parchment.
5. **Chill and Serve:** Refrigerate for 15 minutes, or until chocolate is fully set. Serve cold for best texture!
6. **Tips for Success: Use Full-Fat Cream Cheese:** It gives the best creamy texture and richness.
7. **Crush : Crackers Finely:** A food processor makes a consistent texture that blends easily.
8. **Preserve : Texture:** Don't skip the freezing step-it keeps the balls from falling apart when dipped.
9. **Customize : It:** Use strawberry or cherry preserves instead of raspberry, or try dark chocolate for dipping.
10. **Storage Notes: Fridge:** Store in an airtight container for up to 7 days.
11. **Freezer:** You can freeze them up to 1 month-just thaw slightly before serving for best texture.

12. What to Serve With: These bite-sized cheesecake balls are right at home on dessert platters and sweet boards. Pair with:
13. Chocolate : Oreo Hearts - perfect for Valentine's Day or gifting
14. Brownie : Batter Dip - for double the chocolate fix
15. Chocolate : Chip Cookie Bites - small and snackable
16. More No-Bake Bites You'll Love: These recipes are perfect when you want dessert fast and without the oven:
17. Edible : Cookie Dough - sweet, safe, and spoonable
18. No-Bake : Oreo Cream Pie - creamy, dreamy, and crowd-pleasing
19. Chocolate : Oreo Hearts - dipped and delightful
20. Final Thoughts: These White Chocolate Raspberry Cheesecake Balls are proof that you don't need a baking degree-or an oven-to whip up a showstopping dessert. With just a few pantry staples and 30 minutes of chill time, you'll have a tray full of fruity, creamy bliss ready to wow any crowd (or just yourself!).
21. Tried it? Let us know in the comments what flavors you'd mix in next! And don't forget to follow for more sweet no-bake ideas and creamy bite-sized delights. ???

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/creamy-white-chocolate-raspberry-cheesecake-bites/>