

## Fresh Strawberry Topped Cheesecake Cupcakes - Perfect for Summer Parties

Strawberry Cheesecake Cupcakes



**OVEN**  
**325°F**

**TIME**  
**5 min**

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### INGREDIENTS

For the Crust:

- 1½ cups graham cracker crumbs
- ... cup granulated sugar
- 1/3 cup unsalted butter, melted

For the Cheesecake:

- 2 cups cream cheese, softened
- 1 cup granulated sugar
- 1 tsp vanilla extract

2 large eggs

¾ cup sour cream

For the Topping:

- ¾ cup fresh strawberries, chopped
- ¾ cup strawberry jam
- 1 cup whipped cream (for topping)

Instructions:

1 Preheat & Prep:

2 Make the Crust:

3 Cheesecake Filling:

4 Assemble the Cupcakes:

5 Bake:

6 Strawberry Topping:

7 Finish & Serve:

Tips for Success:

Use room temperature cream cheese for the smoothest filling.

Don't overmix after adding eggs - this keeps the cheesecake light and prevents cracking.

Chill fully before topping and serving. These cupcakes taste best cold!

Want more texture? Stir in crushed freeze-dried strawberries into the batter or topping.

Serving Suggestions:

Edible Cookie Dough - a no-bake favorite for any crowd

Brownie Batter Dip - a fun dipper that pairs well with fruit or pretzels

No-Bake Monster Cookie Energy Balls - great for the snack table or lunchbox treats

Storage & Make-Ahead Tips:

Refrigerator: Store in an airtight container for up to 5 days.

Freezer: Freeze without topping for up to 1 month.

Thaw in the fridge and top before serving.

These make excellent party-prep desserts-just assemble the day before and top right before serving.

## DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 325°F (163°C). Line a 12-cup muffin tin with paper cupcake liners.
2. **Make the Crust:** In a bowl, mix graham cracker crumbs, sugar, and melted butter. Press about 1 tablespoon into the bottom of each liner. Bake for 5 minutes, then let cool while you prepare the filling.
3. **Cheesecake Filling:** In a large bowl, beat cream cheese until smooth. Add 1 cup sugar and vanilla extract, mixing until well combined. Add eggs one at a time, beating well after each. Fold in sour cream until smooth and creamy.
4. **Assemble the Cupcakes:** Spoon cheesecake batter over cooled crusts, filling each liner about  $\frac{3}{4}$  full.
5. **Bake:** Bake for 18-20 minutes or until centers are set. Let cool completely in the pan, then refrigerate for at least 2 hours.
6. **Strawberry Topping:** In a bowl, combine chopped strawberries and strawberry jam. Mix gently to combine.
7. **Finish & Serve:** Top each chilled cheesecake cupcake with a spoonful of strawberry topping and a swirl of whipped cream. Garnish with an extra berry or mint leaf, if desired.
8. **Tips for Success:** Use room temperature cream cheese for the smoothest filling.
9. Don't overmix after adding eggs - this keeps the cheesecake light and prevents cracking.
10. Chill fully before topping and serving. These cupcakes taste best cold!

11. Want more texture? Stir in crushed freeze-dried strawberries into the batter or topping.
12. Serving Suggestions: These cheesecake cupcakes are perfect on their own, but if you're building a dessert spread, try pairing them with:
13. Edible : Cookie Dough - a no-bake favorite for any crowd
14. Brownie : Batter Dip - a fun dipper that pairs well with fruit or pretzels
15. No-Bake : Monster Cookie Energy Balls - great for the snack table or lunchbox treats
16. Storage & Make-Ahead Tips: Refrigerator: Store in an airtight container for up to 5 days.
17. Freezer: Freeze without topping for up to 1 month. Thaw in the fridge and top before serving.
18. These make excellent party-prep desserts-just assemble the day before and top right before serving.
19. More Recipes You'll Love: Caramel Apple Pie Cookies - buttery, spiced, and tiny
20. Chocolate : Chip Cookie Dough Brownie Bombs - the richest bite ever
21. Edible : Cookie Dough - safe to eat, and impossible to resist
22. Final Thoughts: These Strawberry Cheesecake Cupcakes are mini masterpieces - rich and creamy with a fresh strawberry twist. They're ideal for celebrations, potlucks, or just a little fridge-stashed indulgence. Once you make them, don't be surprised if you're asked to bring them to every event.
23. Tried them? Drop a comment and share your topping ideas! And don't forget to follow ChefManiac for more sweet bakes and seasonal favorites.

## TIPS FOR SUCCESS

Use room temperature cream cheese for the smoothest filling.

Don't overmix after adding eggs - this keeps the cheesecake light and prevents cracking.

Chill fully before topping and serving.

Stir in crushed freeze-dried strawberries into the batter or topping.

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

Original recipe: <https://chefmaniac.com/fresh-strawberry-topped-cheesecake-cupcakes-perfect-for-summer-parties/>