

Mini Roasted Strawberry Basil Cheesecake Tarts - A Fresh Twist on Dessert

Roasted Strawberry Basil Cheesecake Tarts



OVEN
350°F

TIME
5 min

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INGREDIENTS

Crust:

- 1 cup graham cracker crumbs
- ... cup granulated sugar
- ¼ cup unsalted butter, melted

Cheesecake Filling:

- 8 oz cream cheese, softened
- ¼ cup granulated sugar
- 1 tsp vanilla extract
- 2 large eggs
- ... cup sour cream
- ... cup fresh basil, finely chopped

Roasted Strawberries:

- 2 cups fresh strawberries, hulled and halved
- 2 tbsp granulated sugar
- 1 tbsp balsamic vinegar

Instructions:

- 1 Prepare the Crust:
- 2 Make the Cheesecake Filling:
- 3 Bake the Tarts:
- 4 Roast the Strawberries:
- 5 Assemble and Serve:

Tips for Success:

Use fresh basil for the most aromatic flavor. A chiffonade cut gives you fine ribbons that blend well into the filling.

Roasting strawberries with balsamic vinegar

intensifies their flavor-don't skip it!

Chill the tarts thoroughly before topping to ensure the filling is firm.

Want more color? Use a mix of strawberries and raspberries or blueberries for visual contrast.

Serving Suggestions:

Blueberry Lemonade - citrusy and refreshing

Baked Brie Appetizer - ideal for entertaining

Grasshopper Pie - a cool minty contrast

Coconut Macaroons - light and chewy with just 3 ingredients

Caramel Apple Pie Cookies - warm spiced pairing for autumn charm

Storage & Make-Ahead:

Fridge: Keep in an airtight container for up to 4 days.

Freezer: Freeze without topping for up to 1 month. Thaw in the fridge, then top before serving.

DIRECTIONS

1. Prepare the Crust: Preheat oven to 350°F (175°C). Line a muffin tin with paper liners. Mix graham cracker crumbs, sugar, and melted butter. Divide evenly among muffin liners and press down to form a firm crust. Bake for 5 minutes, then let cool.
2. Make the Cheesecake Filling: Beat cream cheese and sugar until smooth. Add vanilla and eggs one at a time, mixing well. Stir in sour cream and finely chopped basil. Spoon filling over cooled crusts, dividing evenly.
3. Bake the Tarts: Bake for 18-20 minutes or until centers are just set. Cool completely, then refrigerate at least 2 hours or overnight.
4. Roast the Strawberries: Preheat oven to 400°F (200°C). Toss halved strawberries with sugar and balsamic vinegar. Spread in a baking dish and roast for 15-20 minutes, stirring once, until soft and syrupy. Let cool.
5. Assemble and Serve: Top each chilled cheesecake tart with a spoonful of roasted strawberries and syrup. Garnish with extra basil leaves if desired. Serve chilled and enjoy!
6. Tips for Success: Use fresh basil for the most aromatic flavor. A chiffonade cut gives you fine ribbons that blend well into the filling.
7. Roasting strawberries with balsamic vinegar intensifies their flavor-don't skip it!
8. Chill the tarts thoroughly before topping to ensure the filling is firm.
9. Want more color? Use a mix of strawberries and raspberries or blueberries for visual contrast.

10. Serving Suggestions: Pair these elegant tarts with:
11. Blueberry : Lemonade - citrusy and refreshing
12. Baked : Brie Appetizer - ideal for entertaining
13. Grasshopper : Pie - a cool minty contrast
14. Coconut : Macaroons - light and chewy with just 3 ingredients
15. Caramel : Apple Pie Cookies - warm spiced pairing for autumn charm
16. Storage & Make-Ahead: Fridge: Keep in an airtight container for up to 4 days.
17. Freezer: Freeze without topping for up to 1 month. Thaw in the fridge, then top before serving.
18. Make : Ahead: Roast strawberries and bake tarts the day before-assemble just before serving for best texture.
19. More Recipes You'll Love: Blueberry Lemonade
20. Baked : Brie Appetizer
21. Grasshopper : Pie
22. Coconut : Macaroons
23. Caramel : Apple Pie Cookies
24. Final Thoughts: These Roasted Strawberry Basil Cheesecake Tarts are proof that mini desserts can deliver big flavor. They're creamy, tangy, a little fancy-but still simple enough for a home baker to pull off with ease.
25. Let me know if you serve them at a party, brunch, or just a special evening in. And don't forget to follow ChefManiac for more recipes that feel like a celebration in every bite.

SWAPS & NOTES

of sweet, tangy, herbal, and just a hint of savory.

This is the kind of dish that feels at home at everything from bridal showers and summer brunches to holiday dessert spreads.

It's a sophisticated twist on traditional mini cheesecakes, infused with unexpected but welcome flavors.

Why I Love This Recipe This recipe captures seasonal flavor in every bite.

TIPS FOR SUCCESS

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

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