

Cotton Candy Cheesecake Balls - A Whimsical No-Bake Treat for Any Celebration

Cotton Candy Cheesecake Balls - Whimsical Bites of Sweet Joy



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30 min

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INGREDIENTS

8 oz cream cheese, softened
1/2 cup powdered sugar
1/2 tsp vanilla extract
1/2 tsp cotton candy extract
1 cup graham cracker crumbs
1/2 cup mini white chocolate chips
1 1/2 cups cotton candy (various colors)
8 oz white chocolate, melted
Sprinkles (optional, for garnish)

Substitutions and Notes:

Cotton Candy Extract: If you can't find it, try bubblegum or raspberry extract for a playful flavor twist.

White Chocolate: Candy melts work great and come in fun colors too.

Cotton Candy: Use just before coating-the fluff dissolves quickly in humidity.

Mini Chips: Feel free to sub with rainbow sprinkles or crushed freeze-dried fruit for more color.

How to Make Cotton Candy Cheesecake Balls:

Tips for Success:

Use Dry Hands when handling cotton candy-it melts quickly with moisture.

Chill Before Dipping to help the balls stay firm when dunking in chocolate.

Work in Batches to prevent the cotton candy from dissolving while you finish the rest.

Serving Suggestions and Pairings:

This Unicorn Poke Cake for ultimate birthday vibes

These Chocolate Chip Cookie Dough Brownie Bombs for rich, indulgent cravings

This Edible Cookie Dough for safe, late-night snacking

No-Bake Monster Cookie Energy Balls for a protein-packed treat

This S'mores Bark for that crunchy, gooey fix

Storage and Make-Ahead Tips:

Final Thoughts:

DIRECTIONS

1. Beat the Cream CheeseIn a medium bowl, beat the softened cream cheese until smooth and fluffy-no lumps!
2. Sweeten the BaseAdd powdered sugar, vanilla, and cotton candy extract. Mix until combined into a silky filling.
3. Mix in Crunch & ChipsFold in graham cracker crumbs and mini white chocolate chips for texture and sweetness.
4. Form the BallsScoop and roll into 1-inch balls. Place on a parchment-lined tray.
5. Add Cotton Candy MagicGently press cotton candy around each ball to coat. Work gently-it's delicate!
6. Dip in ChocolateUsing a fork or skewer, dip each ball in melted white chocolate. Let excess drip off.
7. Garnish & ChillPlace back on the tray. Add sprinkles if using. Chill for at least 30 minutes until set.
8. Serve & DelightOnce chilled, these dreamy bites are ready to steal the spotlight!
9. Tips for Success: Use Dry Hands when handling cotton candy-it melts quickly with moisture.
10. Chill : Before Dipping to help the balls stay firm when dunking in chocolate.
11. Work in : Batches to prevent the cotton candy from dissolving while you finish the rest.
12. Serving Suggestions and Pairings: Serve these cheesecake balls on a tiered tray or colorful platter at your next celebration. They're perfect with whimsical drinks like a pastel lemonade or even cotton candy mocktails.

13. Craving more dessert magic? Try these enchanting treats:
14. This : Unicorn Poke Cake for ultimate birthday vibes
15. These : Chocolate Chip Cookie Dough Brownie Bombs for rich, indulgent cravings
16. This : Edible Cookie Dough for safe, late-night snacking
17. No-Bake : Monster Cookie Energy Balls for a protein-packed treat
18. This S'mores Bark for that crunchy, gooey fix
19. Storage and Make-Ahead Tips: Store the cheesecake balls in an airtight container in the fridge for up to 5 days. If making ahead, wait to add the cotton candy until just before serving to keep it from dissolving. These also freeze well-just skip the cotton candy until thawed.
20. Final Thoughts: Whether you're throwing a birthday bash or just looking for a dessert that brings smiles, Cotton Candy Cheesecake Balls are the answer. Fun to make, even more fun to eat, and downright adorable on any dessert table.
21. If you whip these up, don't forget to tag @chefmaniac and share your colorful creations-we love seeing your spins on the sweet life!

SWAPS & NOTES

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

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