

Strawberry Red Velvet Cheesecake Cupcakes That Steal the Show

For the red velvet cupcake base:



OVEN
350°F

TIME
5 min

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INGREDIENTS

For the red velvet cupcake base:

- 1 ... cups all-purpose flour
- 1 tbsp cocoa powder
- ‰ tsp baking soda
- ... tsp salt
- ‰ cup butter (softened)
- ¾ cup sugar
- 1 egg
- 1 tsp vanilla extract
- ‰ cup buttermilk
- 1 tsp white vinegar
- 1 tbsp red food coloring

For the cheesecake filling:

- 8 oz (225g) cream cheese (softened)
- ... cup sugar
- 1 egg yolk
- ‰ tsp vanilla extract

For the strawberry topping:

- ‰ cup fresh strawberries (chopped)
- 2 tbsp sugar
- 1 tsp lemon juice

Ingredient Swaps and Notes:

Buttermilk: No buttermilk? Mix ‰ cup milk with 1 tsp lemon juice or vinegar and let sit for 5 minutes.

Red food coloring: Gel-based color offers a deeper

hue than liquid.

Strawberries: Frozen can work, but fresh gives the topping better texture and brightness.

Step-by-Step Instructions:

1. Make the Cupcake Batter:
2. Prepare the Cheesecake Filling:
3. Assemble:
4. Bake:
5. Make the Strawberry Topping:
6. Decorate:

Tips for Success:

Use room temperature ingredients for smoother mixing.

Don't overmix the batter-stir until just combined for fluffier cupcakes.

DIRECTIONS

1. **Make the Cupcake Batter:** Preheat oven to 350°F (175°C) and line a muffin tin with cupcake liners. In one bowl, whisk together flour, cocoa powder, baking soda, and salt. In another, beat butter and sugar until fluffy. Add egg and vanilla. Mix in buttermilk, vinegar, and red food coloring. Gradually add dry ingredients until just combined.
2. **Prepare the Cheesecake Filling:** In a separate bowl, beat the cream cheese, sugar, egg yolk, and vanilla until smooth and creamy.
3. **Assemble:** Spoon red velvet batter halfway into each cupcake liner. Add a generous spoonful of cheesecake filling in the center.
4. **Bake:** Bake for 18-20 minutes until a toothpick inserted (avoiding the cheesecake) comes out clean. Cool completely.
5. **Make the Strawberry Topping:** Simmer strawberries, sugar, and lemon juice in a saucepan until syrupy. Let cool.
6. **Decorate:** Top each cupcake with a spoonful of strawberry compote.
7. **Tips for Success:** Use room temperature ingredients for smoother mixing.
8. **Don't overmix the batter-stir until just combined for fluffier cupcakes.**
9. **Let the cupcakes cool fully before adding the strawberry topping to prevent it from melting into the cake.**
10. **Serving Suggestions and Pairings:** These cupcakes shine as a stand-alone dessert, but they also pair beautifully with a refreshing drink like this

blueberry lemonade. Hosting a gathering? Start with baked brie or sheet pan quesadillas to make it a full affair.

11. **Storage and Leftover Tips:** Refrigerate: Store cupcakes in an airtight container in the fridge for up to 5 days.
12. **Freezer-friendly:** Freeze without topping for up to 2 months. Add the strawberry sauce after thawing.
13. **Reheat:** Let them come to room temp before serving or warm briefly in the microwave.
14. **More Recipes You'll Love:** If these cupcakes made your tastebuds sing, try these next:
15. These : [Chocolate Chip Cookie Bites](#)
16. This : [Instant Pot Lasagna](#)
17. This : [Blueberry Lemonade](#)
18. **Final Thoughts:** Whether you're a seasoned baker or just starting out, these Strawberry Red Velvet Cheesecake Cupcakes are a surefire hit. They bring elegance, indulgence, and homemade love to every bite. Give them a try, and let me know how they turn out in the comments!
19. ? If you enjoyed this recipe, don't forget to follow for more dessert ideas and share your creations with us!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/strawberry-red-velvet-cheesecake-cupcakes-that-steal-the-show/>