

## Berrylicious Strawberry Crunch Cheesecake: A No-Bake Dream

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### INGREDIENTS

To create this Berrylicious Strawberry Crunch Cheesecake, you'll need:

For the Cookie Crust: 2 cups (about 24-25 whole) Golden Oreo cookies or vanilla sandwich cookies, finely crushed 1/2 cup (1 stick) unsalted butter, melted:

### DIRECTIONS

1. Steps for the : Recipes
2. Prepare the : Cookie Crust:
3. In a medium bowl, combine the finely crushed : Golden Oreo cookies and melted butter. Mix until the crumbs are evenly moistened. Press this mixture firmly into the bottom of a 9-inch springform pan. Use the back of a spoon or the bottom of a glass to create an even, compact layer. Place the pan in the refrigerator while you prepare the other components.
4. Make the : Strawberry Crunch Topping:
5. In a separate medium bowl, combine the roughly crushed Golden Oreo cookies, crushed freeze-dried strawberries, melted butter, granulated sugar, and red food coloring (if using). Mix well until everything is evenly combined and coated. Set aside.
6. Prepare the : Cheesecake Filling:
7. In a large bowl, using an electric mixer, beat the softened cream cheese until smooth and creamy. Add the powdered sugar and vanilla extract, and beat until fully incorporated and fluffy.
8. Add : Jam & Cool Whip:
9. Beat in the strawberry jam or preserves until just combined. Gently fold in the thawed Cool Whip until no streaks remain. If using, gently fold in the finely diced fresh strawberries. Be careful not to overmix, as this can deflate the Cool Whip.
10. Assemble the : Cheesecake:
11. Pour the cheesecake filling over the chilled cookie crust in the springform pan. Gently spread it out evenly with a spatula.

12. Add : Crunch Topping:
13. Sprinkle the strawberry crunch topping generously and evenly over the top of the cheesecake filling. Gently press it down lightly to adhere.
14. Cover the springform pan loosely with plastic wrap. Refrigerate the cheesecake for at least 6 hours, or preferably overnight, to allow it to set completely.
15. Garnish & : Serve:
16. Once set, carefully remove the sides of the springform pan. Garnish with fresh strawberry slices or whole strawberries around the edge, and sprinkle with any extra crunch topping, if desired. Slice and serve cold.

## SWAPS & NOTES

Golden Oreos: These give the classic "strawberry crunch" flavor.

You can use vanilla wafers or graham crackers for the crust if you prefer, but the Golden Oreos are recommended for authenticity.

Freeze-Dried Strawberries: These are key for the intense strawberry flavor in the crumble.

Do not substitute with fresh or frozen strawberries for the topping, as they will make it soggy.

## TIPS FOR SUCCESS

Softened Cream Cheese: Ensure your cream cheese is truly at room temperature and soft before beating.

This prevents lumps in your filling.

Finely Crushed Crust: For a stable crust, make sure your cookies are very finely crushed.

Firmly Press Crust: Press the crust down very firmly into the pan.

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