

## Berrylicious Strawberry Crunch Cheesecake: Your New Favorite No-Bake Dessert

Berrylicious Strawberry Crunch Cheesecake



OVEN  
300°F

TIME  
10-12 min

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### INGREDIENTS

to create this berrylicious masterpiece:

For the Crust: 2 cups golden Oreos (about 25-30 cookies), crushed 1/2 cup (1 stick) unsalted butter, melted:

For the Cheesecake Filling: 2 (8-ounce) packages cream cheese, softened 1 cup powdered sugar 1 teaspoon vanilla extract 1 1/2 cups heavy cream, cold:

### DIRECTIONS

1. Steps for the : Recipe
2. Follow these simple steps to create your : Berrylicious Strawberry Crunch Cheesecake:
3. Prepare the : Crust:
4. In a medium bowl, combine the crushed golden : Oreos and melted butter. Press the mixture firmly into the bottom of a 9-inch springform pan. Place in the refrigerator to chill while you prepare the filling.
5. Make the : Strawberry Crunch Topping:
6. In a food processor, combine the strawberry gelatin, flour, cold cubed butter, crushed golden Oreos, and granulated sugar. Pulse until the mixture resembles coarse crumbs. Spread the mixture evenly on a baking sheet lined with parchment paper. Bake at 300°F (150°C) for 10-12 minutes, or until lightly golden and fragrant. Let cool completely, then break into smaller crumbles.
7. Prepare the : Cheesecake Filling:
8. In a large mixing bowl, beat the softened cream cheese with an electric mixer until light and fluffy. Add the powdered sugar and vanilla extract, and beat until well combined and smooth.
9. Whip the : Heavy Cream:
10. In a separate, chilled bowl, whip the cold heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture until no streaks remain. Be careful not to overmix.
11. Assemble the : Cheesecake:
12. Pour the cheesecake filling over the chilled crust in the springform pan. Smooth the top with a spatula. Sprinkle about half of the cooled strawberry crunch

topping evenly over the cheesecake.

13. Cover the cheesecake loosely with plastic wrap and refrigerate for at least 4-6 hours, or preferably overnight, until firm.
14. Once firm, carefully remove the cheesecake from the springform pan. Just before serving, sprinkle the remaining strawberry crunch topping over the top.

## SWAPS & NOTES

**Golden Oreos:** While I love the golden Oreos for their buttery vanilla flavor, you can absolutely use Graham crackers for the crust if you prefer a more traditional cheesecake base.

For the crunch topping, if you can't find golden Oreos, regular vanilla wafers or even shortbread cookies would work in a pinch.

**Cream Cheese:** Make sure your cream cheese is truly softened to room temperature.

This is crucial for a smooth, lump-free cheesecake filling.

## TIPS FOR SUCCESS

**Room Temperature Cream Cheese:** I cannot stress this enough - soft cream cheese is key for a smooth cheesecake!

**Don't Overmix:** Overmixing the cheesecake filling can incorporate too much air, leading to a less dense and creamy texture.

**Chill Time is Crucial:** Resist the urge to cut into the cheesecake too early.

Adequate chilling time allows it to firm up properly and develop its full flavor.

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

Original recipe: <https://chefmaniac.com/berrylicious-strawberry-crunch-cheesecake-your-new-favorite-no-bake-dessert/>