

Cheesecake Deviled Strawberries - A Sweet, Bite-Sized Dessert Delight

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TIME
30 min

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INGREDIENTS

1 lb large fresh strawberries, firm and ripe
8 ounces cream cheese, softened (full-fat brick style recommended)
1/4 cup powdered sugar, sifted
1 teaspoon vanilla extract
2 tablespoons milk or half-and-half
Optional Garnish: 1/4 cup graham cracker crumbs, extra fresh strawberry slices, or chocolate shavings

DIRECTIONS

1. Let's make these delightful no-bake : Cheesecake Deviled Strawberries!
2. Prepare : Strawberries: Gently wash the strawberries under cold water. Pat them very dry with paper towels. Hull each strawberry (remove the green leafy top and the white core) and then slice each strawberry in half lengthwise.
3. Hollow : Strawberries: Using a small spoon (like a melon baller or a 1/4 teaspoon measuring spoon), carefully scoop out a small hollow in the center of each strawberry half to create a space for the filling. Be careful not to go all the way through the bottom. Place the hollowed-out strawberry halves on a serving platter or a baking sheet lined with parchment paper.
4. Prepare : Cheesecake Filling: In a medium mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy. Add the sifted powdered sugar and vanilla extract, and beat until fully combined and fluffy. Add 1 tablespoon of milk or half-and-half and beat until well incorporated. The mixture should be thick and pipeable, but not runny. If needed, add the second tablespoon of milk gradually until you reach desired consistency.
5. Transfer to : Piping Bag: Transfer the cheesecake filling to a piping bag fitted with a star tip (or a round tip, or simply snip the corner off a Ziploc bag).
6. Fill : Strawberries: Pipe the cheesecake filling into the hollowed-out center of each strawberry half, creating a nice swirl or dollop.

7. Garnish (Optional): Sprinkle the piped strawberries with graham cracker crumbs, or garnish with a tiny fresh strawberry slice or chocolate shavings.
8. Chill & : Serve: Refrigerate the Cheesecake Deviled Strawberries for at least 30 minutes to allow the filling to set slightly and chill thoroughly. Serve chilled.

SWAPS & NOTES

Strawberries: Choose large, firm, and ripe strawberries that are easy to halve and hold their shape.

Wash them thoroughly and pat them very dry before hulling.

Cream Cheese: Using full-fat brick-style cream cheese is essential for the best firm texture and rich flavor in the filling.

Make sure it's completely softened to room temperature for a smooth, lump-free result.

TIPS FOR SUCCESS

Dry Strawberries: Ensure your strawberries are completely dry before hollowing and filling.

Any excess moisture can make the filling watery.

Softened Cream Cheese: This is crucial for a smooth, lump-free cheesecake filling.

Sift Powdered Sugar: Prevents lumps in your filling.

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