

Raspberry Cream Cheese Bites - A Sweet and Tangy Mini Treat

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TIME
30 min

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INGREDIENTS

8 ounces cream cheese, softened (full-fat brick style recommended)
1/2 cup powdered sugar, sifted
1 teaspoon vanilla extract
1/2 cup fresh raspberries, finely chopped or mashed
1 cup vanilla wafer crumbs (finely crushed, about 25-30 wafers)
Optional Coating/Garnish: 1/4 cup powdered sugar for dusting, or 1/4 cup finely crushed freeze-dried raspberries

DIRECTIONS

1. Let's make these delightful no-bake : Raspberry Cream Cheese Bites!
2. Prepare : Cream Cheese Base: In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy.
3. Add : Sweetener & Flavor: Add the sifted powdered sugar and vanilla extract; beat until fully combined and fluffy. Scrape down the sides of the bowl as needed.
4. Fold in : Raspberries & Crumbs: Gently fold in the finely chopped or mashed fresh raspberries until just distributed. Then, add the finely crushed vanilla wafer crumbs and fold until fully incorporated and the mixture is thick and cohesive.
5. Chill : Mixture (Crucial!): Cover the bowl tightly with plastic wrap and refrigerate for at least 1-2 hours, or until the mixture is firm enough to handle and roll into balls. This chilling step is absolutely crucial for easy handling!
6. Form : Balls: Line a baking sheet with parchment paper. Scoop out small portions of the chilled mixture (about 1 tablespoon each) and roll them into smooth 1-inch balls between your palms. Place the rolled balls on the prepared baking sheet.
7. Coat & : Garnish (Optional): If desired, gently roll each formed ball in extra powdered sugar or finely crushed freeze-dried raspberries to coat evenly.
8. Final : Chill & Serve: Place the coated (or uncoated) balls back on the baking sheet and return them to the refrigerator for at least 30 minutes to allow them to firm up completely. Serve chilled.

SWAPS & NOTES

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.

Powdered Sugar: Sifting the powdered sugar is crucial to avoid lumps in your cream cheese mixture.

Adjust the amount slightly to your preferred sweetness.

TIPS FOR SUCCESS

Softened But Not Warm Cream Cheese: Cream cheese should be at true room temperature (soft, but still cool to the touch) for a smooth, lump-free filling that blends well.

Chill Thoroughly: This is the most important step for no-bake treats.

Adequate chilling time ensures the mixture is firm enough to roll without being sticky, and helps the final bites hold their shape beautifully.

Sift Powdered Sugar: Prevents lumps in your filling, ensuring a silky-smooth texture.

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