

Decadent Red Velvet Strawberry Cheesecake: The Ultimate Layered Dessert

red velvet cake, creamy cheesecake, and juicy fresh strawberries



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20 min

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INGREDIENTS

- 1 box red velvet cake mix (plus required ingredients as per package instructions)
- 1 package (8 oz) cream cheese, softened
- ¾ cup powdered sugar
- 1 teaspoon vanilla extract
- 2 cups fresh strawberries, sliced
- 1 cup whipped cream (homemade or store-bought)
- ¾ cup graham cracker crumbs
- ... cup melted butter

Step-by-Step Instructions:

1. Prepare the Graham Cracker Crust:

2. Bake the Red Velvet Cake:

3. Make the Cheesecake Filling:

1 package (8 oz) softened cream cheese

4. Assemble the Layers:

5. Add Fresh Strawberries:

6. Top with Whipped Cream:

7. Chill & Set:

Pro Tips for the Best Red Velvet Strawberry Cheesecake:

Use a Springform Pan - It makes it easy to remove the cheesecake and keeps layers intact.

Chill for at Least 2 Hours - This helps the cheesecake layer firm up for perfect slicing.

Want a More Authentic Cheesecake Texture? - Add ¼ cup sour cream to the cheesecake layer for extra tanginess.

Make It Even More Indulgent - Drizzle melted chocolate or caramel on top before serving!

Customize the Toppings - Add white chocolate shavings or extra berries for a beautiful garnish.

What to Serve with Red Velvet Strawberry Cheesecake:

A Hot Cup of Coffee or Espresso - Balances the sweetness beautifully.

A Glass of Red Wine - A bold red like Merlot complements the richness of the cheesecake.

Vanilla Ice Cream - Because cheesecake and ice cream are always a good idea!

Berry Coulis or Chocolate Sauce - A drizzle of raspberry sauce adds an extra fruit-forward touch.

FAQs (From My Kitchen to Yours):

Why You Need to Make This Red Velvet Strawberry Cheesecake:

DIRECTIONS

1. Prepare the Graham Cracker Crust: In a mixing bowl, I combine:
2. 1 1/2 cup graham cracker crumbs
3. 1/4 cup melted butter
4. I mix until the texture resembles wet sand, then press it firmly into the bottom of a springform pan.
5. (Pro Tip: Using the back of a spoon helps pack the crust evenly!)
6. Bake the Red Velvet Cake: I prepare the red velvet cake batter according to the box instructions and pour it over the crust in the pan.
7. I bake as directed on the package and then let the cake cool completely.
8. (Pro Tip: For extra moisture, brush a little milk or simple syrup over the cake after baking!)
9. Make the Cheesecake Filling: While the cake cools, I prepare the cheesecake layer by beating together:
10. 1 package (8 oz) softened cream cheese
11. 1/2 cup powdered sugar
12. 1 teaspoon vanilla extract
13. I mix until the filling is smooth, fluffy, and lump-free.
14. (Pro Tip: Let the cream cheese soften at room temperature for at least 30 minutes for easy mixing!)
15. Assemble the Layers: Once the red velvet cake has cooled, I spread the cheesecake filling evenly on top, creating a thick, creamy layer.
16. Add Fresh Strawberries: I layer sliced strawberries generously over the cheesecake layer, making sure to cover the surface completely.

17. (Pro Tip: Pat the strawberries dry before layering to prevent excess moisture!)
18. Top with Whipped Cream: I spread a fluffy layer of whipped cream over the strawberries, smoothing it out for a light and airy finish.
19. (Pro Tip: Use a piping bag to create decorative swirls for an elegant presentation!)
20. Chill & Set: I refrigerate the cheesecake for at least 2 hours, allowing all the flavors to meld together beautifully.
21. Then, it's time to slice and enjoy this stunning dessert!
22. Pro Tips for the Best Red Velvet Strawberry Cheesecake: Use a Springform Pan - It makes it easy to remove the cheesecake and keeps layers intact.
23. Chill for at : Least 2 Hours - This helps the cheesecake layer firm up for perfect slicing.
24. Want a : More Authentic Cheesecake Texture? - Add % cup sour cream to the cheesecake layer for extra tanginess.
25. Make : It Even More Indulgent - Drizzle melted chocolate or caramel on top before serving!

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