

Addictive Strawberry Crunch Cheesecake Bites (Easy Recipe!)

? No-Bake Strawberry Crunch Cheesecake Bites: The Ultimate Creamy, Crunchy Sweet Treat



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10-15 min

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INGREDIENTS

Cheesecake Filling:

Crust Layer:

Strawberry Crunch Coating:

Swaps and Notes:

Strawberry Wafers: If you can't find strawberry wafers, you can use freeze-dried strawberries and pulse them with the vanilla wafers in a food processor. The color will be more natural, but the flavor is fantastic.

Vanilla Wafers: Shortbread cookies or Golden Oreos can be substituted here, but make sure they are fully crushed.

Cream Cheese: Always use full-fat cream cheese. The low-fat versions contain more water and won't set up as firmly, making the bites difficult to roll and coat.

Sweetness: If you prefer a less sweet filling, start with 1/4 cup of powdered sugar and taste test before adding the rest.

? How to Make Strawberry Crunch Cheesecake Bites (Step-by-Step):

Step 1: Prepare the Crust Mixture:

In a small bowl, combine the graham cracker crumbs and 3 tbsp of melted butter.

Stir the mixture together until it resembles wet sand. Set aside.

Step 2: Prepare the Cheesecake Filling:

In a medium bowl, use a hand mixer (or stand mixer) to beat the softened cream cheese until it is completely smooth and there are no lumps.

Add the powdered sugar and vanilla extract. Mix on low speed, then increase to medium until the mixture is fully incorporated, creamy, and fluffy.

Step 3: Shape the Bites:

Scoop spoonfuls of the cheesecake mixture (about 1 to 1.5 inches in size) and gently roll them into smooth, small balls. Pro Tip: Use a small cookie scoop for uniform size.

Press each cheesecake ball gently into the graham crust mixture to form the base. The crust mixture should stick only to the bottom of the ball, creating a base layer.

Place the formed bites on a parchment-lined tray.

Step 4: Make the Strawberry Crunch Coating:

In a separate shallow dish, combine the crushed strawberry wafers, crushed vanilla wafers, and the 2 tbsp of melted butter. If using, add the strawberry pudding powder now.

Mix the ingredients thoroughly until the mixture is crumbly and the color is uniform.

Step 5: Coat the Cheesecake Bites:

Take one cheesecake bite and gently roll the sides and top in the strawberry crunch mixture until it is fully and evenly covered. Leave the graham cracker bottom uncovered.

Return the fully coated bites to the parchment-lined tray.

Step 6: Chill & Serve:

Refrigerate the tray of cheesecake bites for at least 1 hour (or up to 4 hours) to allow the filling to firm up completely.

Once chilled, they are ready to serve! Enjoy that unbeatable creamy-crunchy perfection.

Tips for Success:

The Freeze Trick: If your filling is too soft and the balls are difficult to roll or coat, pop the tray into the freezer for 10-15 minutes before attempting to coat them in the crunch mixture. This firms them up quickly.

Uniformity: Using a small cookie scoop or measuring spoon ensures all your bites are the same size, making the coating process easier and the presentation prettier.

Don't Overmix: When making the cheesecake filling, mix until smooth, but stop as soon as it comes together. Overmixing can incorporate too much air, which can make the filling less dense and harder to shape.

Serving Suggestions and Pairings:

The Perfect Drink Pairing: A sweet cocktail like The Slippery Drank or a refreshing glass of

Blueberry Lemonade makes for a perfect match with the tangy cheesecake.

Dessert Bar Star: Serve these alongside other no-bake hits like Edible Cookie Dough or No-Bake Oreo Cream Pie for a fun, casual dessert selection.

DIRECTIONS

1. Follow these easy steps for guaranteed creamy, crunchy success.
2. Step 1: Prepare the Crust Mixture: In a small bowl, combine the graham cracker crumbs and 3 tbsp of melted butter.
3. Stir the mixture together until it resembles wet sand. Set aside.
4. Step 2: Prepare the Cheesecake Filling: In a medium bowl, use a hand mixer (or stand mixer) to beat the softened cream cheese until it is completely smooth and there are no lumps.
5. Add the powdered sugar and vanilla extract. Mix on low speed, then increase to medium until the mixture is fully incorporated, creamy, and fluffy.
6. Step 3: Shape the Bites: Scoop spoonfuls of the cheesecake mixture (about 1 to 1.5 inches in size) and gently roll them into smooth, small balls. Pro Tip: Use a small cookie scoop for uniform size.
7. Press each cheesecake ball gently into the graham crust mixture to form the base. The crust mixture should stick only to the bottom of the ball, creating a base layer.
8. Place the formed bites on a parchment-lined tray.
9. Step 4: Make the Strawberry Crunch Coating: In a separate shallow dish, combine the crushed strawberry wafers, crushed vanilla wafers, and the 2 tbsp of melted butter. If using, add the strawberry pudding powder now.
10. Mix the ingredients thoroughly until the mixture is crumbly and the color is uniform.

11. **Step 5: Coat the Cheesecake Bites:** Take one cheesecake bite and gently roll the sides and top in the strawberry crunch mixture until it is fully and evenly covered. Leave the graham cracker bottom uncovered.
12. Return the fully coated bites to the parchment-lined tray.
13. **Step 6: Chill & Serve:** Refrigerate the tray of cheesecake bites for at least 1 hour (or up to 4 hours) to allow the filling to firm up completely.
14. Once chilled, they are ready to serve! Enjoy that unbeatable creamy-crunchy perfection.
15. **Tips for Success: The Freeze Trick:** If your filling is too soft and the balls are difficult to roll or coat, pop the tray into the freezer for 10-15 minutes before attempting to coat them in the crunch mixture. This firms them up quickly.
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17. **Don't : Overmix:** When making the cheesecake filling, mix until smooth, but stop as soon as it comes together. Overmixing can incorporate too much air, which can make the filling less dense and harder to shape.
18. **Serving Suggestions and Pairings:** These cheesecake bites are fantastic on their own, but they are also a great component of a larger dessert spread.
19. **The : Perfect Drink Pairing:** A sweet cocktail like The Slippery Drank or a refreshing glass of Blueberry Lemonade makes for a perfect match with the tangy cheesecake.
20. **Dessert : Bar Star:** Serve these alongside other no-bake hits like Edible Cookie Dough or No-Bake Oreo Cream Pie for a fun, casual dessert selection.
21. **Garnish:** Drizzle a little melted white chocolate or a strawberry glaze over the bites just before serving for an extra "wow" factor.
22. **Nutritional Information (Approximate per Serving):**
Serving Size: 1 Bite
23. **Calories:** 150-180 kcal
24. **Fat:** 10-12g
25. **Carbohydrates:** 15-18g

SWAPS & NOTES

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Cream Cheese: Always use full-fat cream cheese.

The low-fat versions contain more water and won't set up as firmly, making the bites difficult to roll and coat.

TIPS FOR SUCCESS

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