

Decadent Mini Cheesecakes with Chocolate and Strawberries - The Perfect Treat

mini chocolate-covered strawberry cheesecakes



TIME
15 min

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INGREDIENTS

- 1 cup graham cracker crumbs
- 1/4 cup melted butter
- 8 oz cream cheese, softened
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 cup whipped cream
- 1 cup strawberries, hulled and halved
- 1/2 cup chocolate chips

DIRECTIONS

1. **Make the Graham Cracker Crust:** In a bowl, mix the graham cracker crumbs with the melted butter until the texture resembles wet sand. This will be the base of your mini cheesecakes.
2. **Press the Crust into Cupcake Liners:** Line a mini muffin tin with paper liners and divide the graham cracker mixture evenly between them. Use the back of a spoon to press down firmly so the crust holds its shape.
3. **Prepare the Cheesecake Filling:** In a separate bowl, beat the softened cream cheese, sugar, and vanilla extract together until smooth and creamy. There should be no lumps, so make sure your cream cheese is fully softened before mixing.
4. **Fold in the Whipped Cream:** Gently mix the whipped cream into the cheesecake filling until light and fluffy. This step adds an airy texture, making each bite melt in your mouth.
5. **Fill the Cups:** Spoon the cheesecake mixture over the prepared crusts in each liner, smoothing out the tops with the back of a spoon.
6. **Melt the Chocolate:** In a microwave-safe bowl, melt the chocolate chips in 30-second intervals, stirring between each until completely smooth. Be careful not to overheat, as chocolate can burn quickly.
7. **Drizzle Chocolate Over Each Cheesecake:** Using a spoon or a piping bag, drizzle the melted chocolate over the cheesecake tops, letting it naturally flow down the sides.
8. **Add Fresh Strawberries:** Gently place a halved strawberry on top of each mini cheesecake, slightly

pressing it into the filling so it stays in place.

9. **Chill Until Set:** Refrigerate the cheesecakes for at least 2 hours to allow the flavors to meld and the texture to firm up. If you have time, chilling overnight makes them even better!

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