

M&M's Strawberry Pink Cream Cheesecake Dream - A Sweet, Colorful Treat Everyone Will Love

M&M's Strawberry Pink Cream Cheesecake Dream



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 cup crushed graham crackers
- 1/4 cup sugar
- 1/2 cup butter, melted
- 1 package (8 oz) cream cheese, softened
- 1/2 cup powdered sugar
- 1 cup whipped cream
- 1 cup strawberries, sliced
- 1/2 cup M&M's (strawberry-flavored or regular)

DIRECTIONS

- 1.** Make the Graham Cracker Crust: In a bowl, combine the crushed graham crackers, sugar, and melted butter. Mix until it resembles wet sand. Press this mixture evenly into the bottom of a pie dish or springform pan. I like to use the back of a measuring cup to press it down firmly.
- 2.** Beat the Cream Cheese: In another large bowl, beat the softened cream cheese and powdered sugar until smooth and creamy. Make sure there are no lumps - a silky filling is key.
- 3.** Fold in the Whipped Cream: Gently fold the whipped cream into the cream cheese mixture. Take your time here and use a spatula to fold rather than stir. This keeps the filling light and fluffy.
- 4.** Add the First Layer of Cream and Strawberries: Spread half of the cream cheese mixture over the graham cracker crust. Smooth it out with a spatula, then add a layer of sliced strawberries on top.
- 5.** Finish with More Cream: Pour the remaining cream cheese mixture over the strawberries and smooth the top.
- 6.** Top with M&M's: Sprinkle M&M's generously over the top. I love using strawberry-flavored M&M's if I can find them, but regular ones work just as well and add a beautiful rainbow of color.
- 7.** Chill to Set: Cover the cheesecake and refrigerate for at least 2 hours. I've found that chilling it overnight makes for the best texture and flavor.

8. **Serve and Enjoy:** Once chilled and set, slice into this cheesecake dream and enjoy every colorful, creamy bite.

TIPS FOR SUCCESS

Use room temperature cream cheese - It makes blending smooth and easy.

Chill the crust before adding filling - Pop it in the fridge for 10 minutes so it firms up nicely.

Try flavored whipped cream - A hint of vanilla or strawberry flavoring in the whipped cream adds even more depth.

Add extra strawberries on top - For an elegant touch, place strawberry slices around the edge before sprinkling with M&M's.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/mms-strawberry-pink-cream-cheesecake-dream-a-sweet-colorful-treat-everyone-will-love/>