

## Best Strawberry Crunch Cheesecake Bites Recipe (No-Bake & Batch Friendly)

### Strawberry Crunch Cheesecake Bites



Strawberry Crunch Cheesecake Bites  
you will need

- 16 oz (450 g) cream cheese, softened
- 1 cup (240 ml) heavy whipping cream or Cool Whip

**TIME**  
**90 min**

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### INGREDIENTS

For the Crust:

- 1 cup graham cracker crumbs: Finely pulsed.
- 2 tablespoons granulated sugar: Just enough to bind and sweeten.
- 4 tablespoons (1/4 cup) unsalted butter: Melted to hold the base together.

For the Cheesecake Filling:

- 8 oz (225 g) cream cheese: Must be softened to room temperature!
- 1/3 cup powdered sugar: Gives a smoother texture than granulated.
- 1/2 teaspoon vanilla extract: Pure extract is best.
- 1/2 cup heavy whipping cream: Cold, for maximum volume.

For the Signature Crunch Topping:

- 1 cup freeze-dried strawberries: Crushed into small bits.

- 1/4 cup crispy rice cereal: This provides the "snap" in the crunch.

Optional Enhancements:

- Golden Oreo crumbs: Mix with 2-3 tbsp melted butter for a sweeter crust.

- Fresh strawberries: For a pop of color on top.

- White chocolate drizzle: To add a touch of elegance.

### DIRECTIONS

- 1.** Prepare the Crust: In a medium mixing bowl, combine the graham cracker crumbs and sugar. Pour in your melted butter and stir until the mixture looks like wet sand. Line a mini muffin tin (or use a silicone mold) and press about a teaspoon of the mixture into the bottom of each cavity. Pack it down tightly with the back of a spoon to ensure it doesn't crumble later.
- 2.** Whip the Filling: In your main mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla until completely smooth. In a separate chilled bowl, whip your heavy cream until soft peaks form. Gently fold the whipped cream into the cream cheese mixture. Pro Tip: Don't overmix here; you want to keep that air in the batter for a light, mousse-like texture.
- 3.** Assemble the Bites: Spoon (or pipe) the cheesecake filling over the crusts, filling them about three-quarters of the way. Use a small spatula or the back of a spoon to smooth out the tops.
- 4.** Create the Crunch: Combine your crushed freeze-dried strawberries and crispy rice cereal. Generously sprinkle this over the tops of the cheesecake bites. Press down very lightly so the topping adheres to the filling.
- 5.** The Chill Factor: Place the tin in the refrigerator for at least 2 to 3 hours. Since there are no eggs or baking involved, this "chill time" is what allows the filling to set and become sliceable.

## SWAPS & NOTES

**The Berry Swap:** If you can't find freeze-dried strawberries, you can use crushed dehydrated raspberries for a tarter profile.

Swap the graham crackers for crushed Golden Oreos.

This creates a profile similar to my No-Bake Oreo Cream Pie.

**Dairy-Free:** You can use a high-quality vegan cream cheese and coconut whipped cream, though the setting time may take an hour longer in the freezer.

### TIPS FOR SUCCESS

**Temperature Matters:** If your cream cheese is even slightly cold, you will end up with tiny lumps.

Leave it on the counter for at least 90 minutes before starting.

**Crunch Longevity:** If you are making these a day in advance, wait to add the crunch topping until about an hour before serving to keep the rice cereal from losing its snap.

**Easy Removal:** If using a metal tin, run a thin knife around the edge or flash-freeze the bites for 20 minutes to pop them out cleanly.

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

Original recipe: <https://chefmaniac.com/best-strawberry-crunch-cheesecake-bites-recipe-no-bake-batch-friendly/>