

No-Bake Strawberry Cheesecake Bites with a Crispy Graham Cracker Coating

Strawberry Crunch Cheesecake Bites



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15 min

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INGREDIENTS

Cheesecake Filling:

8 ounces (225 g) cream cheese: Ensure this is fully softened to room temperature to avoid lumps.

... cup powdered sugar: Provides sweetness without the graininess of granulated sugar.

‰ teaspoon vanilla extract: A high-quality extract makes a huge difference here.

‰ cup heavy whipping cream: This is the secret to the light, mousse-like texture.

Crunch Coating:

1 cup graham cracker crumbs: You can buy these pre-crushed or pulse whole crackers in a food processor.

‰ cup crushed freeze-dried strawberries: This provides that intense, natural pink color and concentrated berry flavor. (Fresh strawberries can be used if patted very dry, but freeze-dried is best for "crunch").

... cup melted unsalted butter: The binder that makes the coating stick.

2-3 tablespoons granulated sugar: Optional, for those who want an extra crystalline crunch.

Optional Add-ins / Toppings:

Fresh strawberry pieces: For a beautiful garnish.

Lemon zest: Mix into the filling for a "strawberry lemonade" vibe.

Mini white-chocolate chips: Fold these into the filling for extra texture.

DIRECTIONS

1. Prepare the Cheesecake Filling: In a large mixing bowl, beat the softened cream cheese with an electric mixer until smooth. It should look like silk. Add the powdered sugar and vanilla extract; beat again until well combined.
2. Whip it Up: Pour in the heavy whipping cream. Continue to whip on medium-high speed. You are looking for the mixture to thicken and hold "soft peaks." This means when you lift the beaters, the mixture stands up but the tip curls over.
3. Chill the Filling: Place the bowl in the fridge for about 10-15 minutes. This brief rest makes the "dough" less sticky and much easier to handle.
4. Form the Bites: Using a small cookie scoop (about 1 tablespoon size), portion out the mixture. Roll them gently between your palms to form smooth spheres. Place them on a baking sheet lined with parchment paper.
5. Freeze to Set: This is a crucial step! Freeze the cheesecake balls for 1-2 hours. If they aren't firm, the coating process will be a messy disaster.
6. Create the Strawberry Crunch: While the bites freeze, combine graham cracker crumbs, crushed strawberries, melted butter, and sugar in a shallow bowl. It should look like wet sand.
7. The Final Coating: Roll each frozen cheesecake ball into the crunch mixture. Press gently so the crumbs adhere to all sides.
8. Final Chill: Let them rest in the fridge for 30 minutes to allow the flavors to meld before serving.

SWAPS & NOTES

The Strawberry Element: If you can't find freeze-dried strawberries, you can use crushed strawberry-flavored wafers or even a bit of strawberry gelatin powder mixed with the graham crackers.

Dairy-Free: You can substitute the cream cheese and heavy cream with plant-based alternatives, though the chilling time may need to be longer to ensure they set properly.

Sugar-Free: Use a powdered erythritol or monk fruit sweetener in the filling to lower the sugar content.

For those looking for a quicker breakfast-style "treat," my 3-ingredient egg wrap is a great way to start the day before diving into dessert prep.

TIPS FOR SUCCESS

Softened Cream Cheese is Non-Negotiable: If your cream cheese is cold, you will have tiny white lumps in your bites.

If you're in a hurry, microwave the unwrapped block for 15 seconds.

Freeze-Dried is King: Using freeze-dried strawberry powder gives you a vibrant color without adding moisture that could make the coating soggy.

It ensures all your chocolate chip cookie bites and cheesecake bites look uniform and professional.

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

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