

## Easy Dairy-Free Strawberry Crunch Cake (Better Than the Ice Cream Bar!)

The Ultimate No-Bake Vegan Strawberry Crunch Cheesecake



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### INGREDIENTS

#### Strawberry Crunch Topping:

1 package (23g) freeze-dried strawberries: This is the secret to that intense flavor.

36 Nilla-style cookies (150g): Use a vegan-certified brand.

... cup (55g) vegan butter: Melted to bind the crunch together.

#### The Crust:

1 package (250g) vegan Nilla-style cookies: These provide a lighter flavor than graham crackers.

85g vegan butter: Melted.

#### Vanilla & Strawberry Cheesecake Base:

32 oz vegan cream cheese: Ensure it is at room temperature for a smooth blend.

1 cup vegan heavy cream or cashew cream: Adds that essential richness.

1 cup sugar: Fine granulated works best.

1/2 cup dairy-free yogurt: Provides a subtle tang that mimics traditional cheesecake.

1 tbsp vanilla extract & 2 tsp vanilla bean paste: I like using both for those beautiful vanilla specks.

1 cup hulled strawberries, pureed: Fresh or frozen (thawed) works.

1 package (23g) freeze-dried strawberries: To be blended into the pink layer.

Optional Garnishes:

Vegan whipped cream  
Fresh halved strawberries  
Extra vanilla sandwich cookies

## DIRECTIONS

1. **Prep the Pan:** Line a 9-inch springform pan with parchment paper. I recommend lining both the bottom and the sides to ensure the cleanest removal.
2. **Make the Crunch:** Pulse the freeze-dried strawberries, 36 cookies, and melted vegan butter in a food processor. You want it crumbly but moist enough to hold together. Set this aside in a bowl.
3. **Prepare the Crust:** Clean the processor, then blend the remaining cookies with 85g of melted butter until it looks like wet sand. Press this firmly into the bottom of your pan. Place the pan in the freezer to set while you work on the filling.
4. **Blend the Vanilla Layer:** In a high-speed blender or large food processor, combine the vegan cream cheese, cream, sugar, yogurt, vanilla extract, and vanilla bean paste. Process until the mixture is silky smooth and no lumps remain.
5. **Pour the First Layer:** Pour exactly half of this white vanilla filling over your chilled crust. Use an offset spatula to smooth it into an even layer.
6. **Create the Strawberry Layer:** Add the strawberry puree and the second package of freeze-dried strawberries to the remaining filling in the blender. Blend until bright pink and completely smooth.
7. **Assemble:** Carefully pour the strawberry layer over the vanilla layer. Be gentle so the colors don't bleed into each other too much.
8. **Add the "Crunch":** Sprinkle your prepared strawberry crunch topping evenly over the top. Press down very lightly so it adheres to the filling.
9. **The Long Chill:** Freeze the cheesecake for at least

4-6 hours, though overnight is best for the perfect texture.

10. Final : Touches: Remove from the springform pan while still very cold. Top with vegan whipped cream and fresh berries before slicing.

## SWAPS & NOTES

**The Cream Cheese:** Not all vegan cream cheeses are created equal.

For the best results, use a brand that is oil-based (like Violife or Miyoko's) rather than almond-based, as they tend to set firmer.

**The "Crunch":** If you can't find vegan Nilla wafers, golden Oreos (which are accidentally vegan) make an excellent substitute for the topping and crust.

For more cookie-based inspiration, check out my No-Bake Oreo Cream Pie.

## TIPS FOR SUCCESS

**Temperature Matters:** Ensure your vegan cream cheese is truly at room temperature.

If it's cold, you will end up with tiny white lumps that are impossible to blend out.

**Firm Pressure:** When pressing the crust into the pan, use the bottom of a flat measuring cup.

A firmly packed crust prevents the cheesecake from falling apart when you lift the slices.

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

Original recipe: <https://chefmaniac.com/easy-dairy-free-strawberry-crunch-cake-better-than-the-ice-cream-bar/>