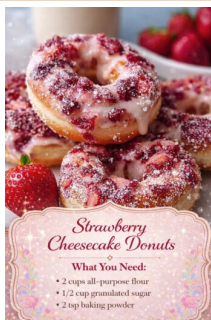


Strawberry Cheesecake Donuts That Taste Like Bakery-Style Dessert at Home

Strawberry Cheesecake Donuts



OVEN
350°F

TIME
12 to 15 min

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INGREDIENTS

2 cups all-purpose flour
1/2 cup granulated sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 teaspoon cinnamon, optional
2 large eggs
3/4 cup milk
1/4 cup unsalted butter, melted
1 teaspoon vanilla extract
1/2 cup finely chopped strawberries or strawberry preserves
8 ounces cream cheese, softened
1/2 cup powdered sugar
2 to 3 tablespoons heavy cream or milk
1/4 cup strawberry jam or puree
Crushed graham crackers
Fresh diced strawberries
Powdered sugar drizzle

DIRECTIONS

1. Preheat your oven to 350°F if baking, or heat oil in a deep pot if frying. Grease a donut pan if needed.
2. In a large bowl, whisk together the flour, sugar, baking powder, salt, and cinnamon.
3. In a separate bowl, mix the eggs, milk, melted butter, and vanilla.
4. Add the wet ingredients to the dry ingredients and stir just until combined. Fold in the chopped strawberries or preserves gently.
5. Spoon or pipe the batter into the prepared donut pan, filling each cavity about three-quarters full.
6. Bake for 12 to 15 minutes, or until the donuts spring back lightly when touched. Let them cool completely.
7. For the topping, beat the cream cheese until smooth. Add powdered sugar, vanilla, and enough cream to make a spreadable glaze.
8. Swirl in the strawberry jam lightly for a cheesecake-meets-strawberry look, or fully mix it in for a pink topping.
9. Spread or pipe the cheesecake topping over cooled donuts.
10. Garnish with crushed graham crackers and a few fresh strawberry pieces for that classic cheesecake feel.

SWAPS & NOTES

Fresh strawberries give these donuts a bright, natural flavor, but strawberry preserves are a great shortcut when you want a stronger berry taste and a smoother texture.

If you prefer baked donuts over fried, this recipe works especially well in a donut pan.

For a richer cheesecake topping, use heavy cream instead of milk.
If you want a tangier finish, add a small squeeze of lemon juice to the cream cheese mixture.

TIPS FOR SUCCESS

That's the fastest way to end up with dense donuts instead of soft, tender ones.

Mix only until the flour disappears.

Make sure the donuts are fully cooled before adding the cheesecake topping.

If they're still warm, the topping will melt and slide off.

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

Original recipe: <https://chefmaniac.com/strawberry-cheesecake-donuts-that-taste-like-bakery-style-dessert-at-home/>