

## Easy Strawberry Shortcake Cheesecake Rolls Recipe for a No-Bake Dessert

Strawberry Shortcake Cheesecake Rolls



**TIME**  
**30 min**

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**SOURCE**  
**ChefManiac**

### INGREDIENTS

8 ounces cream cheese, softened  
1/4 cup granulated sugar  
1 teaspoon vanilla extract  
1 cup heavy whipping cream  
1 cup fresh strawberries, diced  
2 tablespoons granulated sugar  
1 1/2 cups crushed shortbread cookies or graham crackers  
1/4 cup unsalted butter, melted  
6 large crepes or thin cake layers  
Powdered sugar, for dusting

### DIRECTIONS

1. Beat the softened cream cheese with 1/4 cup granulated sugar and the vanilla extract until smooth and creamy.
2. In a separate bowl, whip the heavy cream to stiff peaks. Gently fold it into the cream cheese mixture so the filling stays light.
3. Toss the diced strawberries with 2 tablespoons granulated sugar and let them sit for about 10 minutes to release their juices.
4. Mix the crushed shortbread cookies or graham crackers with the melted butter until the texture resembles wet sand.
5. Lay out a crepe or thin cake layer. Spread on the cheesecake filling, sprinkle with the cookie crumb mixture, and spoon over some macerated strawberries.
6. Roll tightly, wrap in plastic wrap, and refrigerate for at least 1 hour so the rolls can firm up.
7. Slice into 1-inch pieces and dust with powdered sugar before serving.

### SWAPS & NOTES

The original recipe notes that you can use shortbread cookies or graham crackers for the crumb layer, so go with whichever flavor profile you prefer.

Graham crackers lean classic and slightly honeyed, while shortbread gives a richer, more buttery finish.

Fresh strawberries are recommended for the best flavor, but the article also suggests you can swap in blueberries or raspberries for a different berry spin.

If you want to brighten the filling, a little lemon zest would fit naturally with the strawberry flavor.

### TIPS FOR SUCCESS

Make sure your cream cheese is fully softened before mixing.

That's the easiest way to avoid lumps and get a smooth, spreadable filling.

Also, whip the cream to stiff peaks so it can support the filling and help the rolls hold their shape once chilled.

The source specifically emphasizes not rushing the chill time, and that really matters here because the rolls slice much more cleanly after resting in the refrigerator.

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

Original recipe: <https://chefmaniac.com/easy-strawberry-shortcake-cheesecake-rolls-recipe-for-a-no-bake-dessert/>