

Crispy Cotton Candy Cheesecake Bombs Recipe: Sweet, Crunchy, and Party-Perfect

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TIME
30 to 45 min

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INGREDIENTS

For the Cheesecake Filling:

- 8 ounces cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1/2 teaspoon cotton candy flavoring, optional
- 1 cup whipped topping

For the Coating and Crunch:

- 1 1/2 cups crushed crispy cereal or crispy cookie crumbs
- 1 cup white chocolate or candy melts
- Pink and blue food coloring, optional
- Sprinkles, optional
- Small tufts of cotton candy for garnish, optional

DIRECTIONS

1. **Make the filling:** In a large bowl, beat the softened cream cheese until smooth. Add the powdered sugar, vanilla extract, and cotton candy flavoring if using, then beat until creamy.
2. **Fold in whipped topping:** Gently fold in the whipped topping until the mixture is light and fluffy.
3. **Chill the filling:** Refrigerate the mixture for about 30 to 45 minutes so it firms up enough to scoop.
4. **Shape into balls:** Once chilled, scoop small portions and roll them into balls. Place them on a parchment-lined tray.
5. **Freeze briefly:** Transfer the tray to the freezer for 20 to 30 minutes so the cheesecake balls become firm and easier to coat.
6. **Prepare the coating:** Melt the white chocolate or candy melts until smooth. If desired, divide into bowls and tint with pink and blue food coloring.
7. **Coat the bombs:** Dip or roll each cheesecake ball in the melted coating, then quickly coat or sprinkle with the crushed crispy cereal or cookie crumbs while still tacky.
8. **Decorate:** Add sprinkles right away if using.
9. **Set:** Place the coated cheesecake bombs back on the tray and refrigerate until fully set.
10. **Garnish and serve:** Just before serving, top with a tiny tuft of cotton candy if desired.

SWAPS & NOTES

Cream cheese: Full-fat cream cheese gives the richest, most cheesecake-like texture.

Cotton candy flavoring: This boosts the signature fairground flavor, but the dessert can still work with vanilla alone if needed.

Whipped topping: This lightens the filling and makes it smoother and easier to shape.

Crispy coating: Crushed crispy cereal works well if you want extra crunch, while cookie crumbs give a more dessert-like finish.

TIPS FOR SUCCESS

The most important tip is to keep everything cold.

The cheesecake filling is much easier to shape and coat when it is well chilled, and a short freeze before dipping makes a big difference.

If the filling starts getting too soft while you work, pop it back into the fridge or freezer for a few minutes.

Another helpful tip is to work quickly when adding the crispy coating or sprinkles.

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