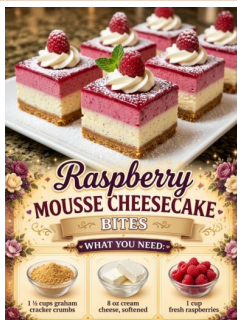


## Raspberry Mousse Cheesecake Bites That Melt in Your Mouth

### Raspberry Mousse Cheesecake Bites



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#### INGREDIENTS

200 g digestive biscuits, crushed  
100 g unsalted butter, melted  
300 g cream cheese, room temperature  
100 g powdered sugar  
1 teaspoon vanilla extract  
250 ml heavy cream, cold  
150 g fresh raspberries, plus extra for topping  
10 g gelatin powder

#### DIRECTIONS

1. Line a muffin tin or mini cheesecake mold with paper liners or lightly grease the cavities.
2. Crush the digestive biscuits into fine crumbs and stir them together with the melted butter until evenly combined.
3. Press the crumb mixture firmly into the bottom of each cavity to create the crust layer. Chill while you make the filling.
4. Mash or blend the fresh raspberries until mostly smooth. If you prefer a smoother finish, strain out the seeds.
5. In a large bowl, beat the cream cheese until smooth, then mix in the powdered sugar and vanilla extract.
6. Prepare the gelatin according to package directions, then stir it into the raspberry mixture.
7. Fold the raspberry mixture into the cream cheese mixture until evenly combined.
8. In a separate bowl, whip the cold heavy cream until soft peaks form, then gently fold it into the raspberry cheesecake mixture.
9. Spoon or pipe the filling over the chilled crusts and smooth the tops.
10. Chill for several hours, or until set.
11. Top with extra fresh raspberries before serving.
12. Because the original source page was not accessible directly, these method steps are reconstructed from the ingredient set and repeated recipe descriptions available in search snippets, so the technique is best treated as a close, publication-ready version rather than a verbatim extraction.

## SWAPS & NOTES

Digestive biscuits make a classic buttery crust, but graham crackers would give you a very similar result if that is what you have on hand.

Melted butter helps bind the crumbs so the crust holds together once chilled.

Room-temperature cream cheese is important for a smooth filling.

If it is too cold, the mousse layer can turn lumpy instead of silky.

### TIPS FOR SUCCESS

Use room-temperature cream cheese and cold heavy cream.

That combination makes it much easier to get a filling that is both smooth and fluffy.

These bites need time to firm up so the crust holds and the mousse sets properly.

If you are serving them for a party, making them the day before is a smart move.

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

Original recipe: <https://chefmaniac.com/raspberry-mousse-cheesecake-bites-that-melt-in-your-mouth/>