

Strawberry Crunch Cheesecake Bites That Taste Like a Bakery Treat

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TIME
30 to 45 min

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INGREDIENTS

8 ounces cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
1 1/2 cups whipped topping, thawed
1 cup graham cracker crumbs
2 tablespoons melted butter
1 cup golden sandwich cookies, crushed
1 cup strawberry sandwich cookies or strawberry wafer cookies, crushed
2 tablespoons freeze-dried strawberries, crushed into powder
Fresh strawberries, optional for garnish

DIRECTIONS

1. Make the crust mixture: In a small bowl, combine the graham cracker crumbs with melted butter. Stir until the crumbs are evenly moistened. This adds a subtle cheesecake crust flavor to the filling and helps tie everything together.
2. Mix the cheesecake filling: In a large mixing bowl, beat the softened cream cheese until smooth. Add the powdered sugar and vanilla extract, then mix again until creamy and lump-free. Fold in the whipped topping gently until fully combined.
3. Add the crust element: Stir the graham cracker mixture into the cheesecake filling. This gives the bites a little more body and that classic cheesecake-inspired flavor.
4. Chill the mixture: Cover the bowl and refrigerate for at least 30 to 45 minutes. This makes the filling easier to scoop and roll into neat bite-sized portions.
5. Prepare the strawberry crunch coating: In a shallow bowl, combine the crushed golden sandwich cookies, crushed strawberry cookies, and freeze-dried strawberry powder. Mix until evenly blended.
6. Form the bites: Using a small cookie scoop or spoon, portion the chilled cheesecake mixture and roll it into balls. If the mixture gets sticky, lightly coat your hands with powdered sugar or chill it a bit longer.
7. Coat each bite: Roll each cheesecake ball in the strawberry crunch mixture until fully coated. Press gently so the coating sticks well.
8. Chill before serving: Place the coated bites on a

parchment-lined tray and refrigerate for another 30 minutes before serving. Garnish with a small strawberry slice if desired.

SWAPS & NOTES

Cream cheese is the base of the filling, so make sure it's softened for the smoothest texture.

Full-fat cream cheese gives the richest result, but reduced-fat can work if that's what you have on hand.

If you can't find strawberry sandwich cookies, strawberry wafers are a great substitute.

Freeze-dried strawberries add a more concentrated berry flavor to the crunch coating, but you can skip them if needed.

TIPS FOR SUCCESS

For the creamiest texture, always start with softened cream cheese.

Cold cream cheese can leave lumps and make the filling harder to blend.

Crush the cookies finely enough that they stick easily, but leave a few slightly larger crumbs for extra crunch.

That contrast in texture really makes these bites special.

