

## Berrylicious Strawberry Crunch Cheesecake - The Sweetest No-Bake Treat Ever

Berrylicious Strawberry Crunch Cheesecake



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### INGREDIENTS

- 2 cups crushed graham crackers
- 1/2 cup unsalted butter, melted
- 16 oz cream cheese, softened
- 1 cup powdered sugar
- 1 tsp vanilla extract
- 2 cups whipped topping (like Cool Whip)
- 1/2 cup strawberry puree or strawberry jam
- 1/2 cup freeze-dried strawberries, crushed
- 1/2 cup crushed vanilla sandwich cookies (or golden Oreos)
- 2 tbsp unsalted butter, melted

#### Instructions:

**Make the Base:** Combine the crushed graham crackers and melted butter in a bowl. Press the mixture evenly into the bottom of a springform pan to create the crust. Chill in the refrigerator while preparing the filling.

**Prepare the Filling:** In a large mixing bowl, beat the cream cheese, powdered sugar, and vanilla extract until smooth and creamy. Fold in the whipped topping and strawberry puree or jam until well combined.

**Assemble the Cheesecake:** Pour the cheesecake filling over the chilled crust, spreading it evenly. Smooth the top with a spatula for a clean finish.

**Make the Crunch Topping:** Mix the crushed freeze-dried strawberries, crushed cookies, and

melted butter in a small bowl. Sprinkle this mixture generously over the cheesecake.

**Chill & Serve:** Refrigerate the cheesecake for at least 4 hours (or overnight) to set. Once firm, carefully remove the springform pan and serve chilled.

**Tips for the Perfect Strawberry Crunch Cheesecake:**

**Add a Drizzle:** Garnish with melted white chocolate or strawberry syrup for extra sweetness and flair.

**Fresh Strawberry Garnish:** Top the cheesecake with fresh strawberries for a stunning presentation.

**Customize the Crunch:** Swap out freeze-dried strawberries for raspberries or another fruit if you'd like to experiment with flavors.

**Room-Temperature Cream Cheese:** For a smooth filling, ensure the cream cheese is fully softened before mixing.

**Why It's a Must-Try:**

## DIRECTIONS

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9. **Room-: Temperature Cream Cheese:** For a smooth filling, ensure the cream cheese is fully softened before mixing.

10. **Why It's a Must-Try:** This Berrylicious Strawberry Crunch Cheesecake is not just a dessert-it's an experience! The creamy filling, fruity flavor, and crunchy topping combine to create a treat that's as satisfying to look at as it is to eat. Whether you're serving it at a gathering or enjoying a slice on your own, this cheesecake is guaranteed to impress.
11. Loved this recipe? Let me know how it turned out in the comments, and don't forget to share it with your fellow dessert lovers. Head over to [IWuvCooking](#) for even more delectable recipes!

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/berrylicious-strawberry-crunch-cheesecake-the-sweetest-no-bake-treat-ever/>