

My Favorite Quick and Creamy Strawberry Cheesecake Cups-No Oven Required

Why These Cheesecake Cups Work



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7 min

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INGREDIENTS

You'll Need

For the Cheesecake Filling: 8 oz cream cheese , softened ½ cup powdered sugar ½ cup Greek yogurt or sour cream 1 tsp vanilla extract 1½ cups whipped cream (or Cool Whip):

For the Strawberry Topping: 2 cups fresh strawberries , chopped ... cup granulated sugar 1 tsp lemon juice 1 tsp cornstarch + 1 tbsp water (optional, for thickening):

For the Graham Cracker Crumble: 1 cup crushed graham crackers ... cup melted butter 2 tbsp brown sugar For Garnish: Whipped cream Extra strawberries , sliced Drizzle of strawberry sauce (or white chocolate, optional):

DIRECTIONS

1. Step-by-: Step: How I Make Them
2. Make the : Strawberry Topping
3. In a saucepan over medium heat, I combine the chopped strawberries, granulated sugar, and lemon juice. I let it cook for 5-7 minutes, stirring occasionally, until the berries soften and begin to break down.
4. If I want a thicker sauce, I mix the cornstarch with water and stir it in, simmering for another 1-2 minutes until it thickens. Then I remove the pan from the heat and let the topping cool completely.
5. Prepare the : Graham Cracker Crumble
6. In a small bowl, I stir together the crushed graham crackers, melted butter, and brown sugar until the mixture resembles wet sand. This is my buttery, sweet base that tastes just like pie crust.
7. Make the : Cheesecake Filling
8. In a separate bowl, I beat the softened cream cheese and powdered sugar until smooth and creamy. Then I mix in the Greek yogurt and vanilla extract. Once that's fully blended, I fold in the whipped cream gently to keep the texture light and fluffy.
9. This filling is rich and smooth but still airy enough that it doesn't feel too heavy.
10. Assemble the : Cups
11. I start by adding a spoonful of graham cracker crumble to the bottom of each cup or jar. Then I pipe or spoon in a layer of the cheesecake filling, followed by a spoonful of strawberry topping.
12. If I'm feeling fancy, I repeat the layers one more time-crums, filling, strawberries-for a beautiful, layered effect.

13. Garnish and : Chill
14. To finish, I top each cup with a swirl of whipped cream, a fresh strawberry slice, and maybe a little extra graham crumb or a drizzle of white chocolate. Then I pop the cups in the fridge to chill for at least 30 minutes (or up to 2 hours if I have the time).
15. My Tips for : Perfect Cups
16. Use a piping bag
17. (or zip-top bag with the corner snipped) for clean, beautiful layers.
18. Chill the cheesecake filling before piping
19. for a firmer texture.
20. Let the strawberry topping cool completely
21. before layering so it doesn't melt the filling.
22. Make extra crumble
23. -it's great sprinkled on top for crunch.
24. Serve in clear glasses or jars
25. to show off the layers.

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