



Long Livo

Chocolate Strawberry Mini Cheesecakes

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 cup graham cracker crumbs
- ☐ 2 tbsp melted butter
- ☐ 1 tbsp sugar

Filling

- ☐ 12 oz cream cheese, softened
- ☐ 1/3 cup sugar

- ☐ 1/2 cup heavy cream
- ☐ 2 oz dark chocolate, melted
- ☐ 1 tsp lemon zest
- ☐ 1 tsp vanilla extract

Topping

- ☐ 8 fresh strawberries, sliced thin
- ☐ 2 tbsp dark chocolate, melted for drizzle

Instructions

- 1 Combine graham cracker crumbs, melted butter, and sugar; press the mixture firmly into the bottoms of mini ramekins.
- 2 Chill the crust while you prepare the filling, about 10 minutes.
- 3 In a bowl, beat the softened cream cheese with sugar until smooth, then fold in heavy cream, lemon zest, vanilla, and the melted dark chocolate.
- 4 Spoon the chocolate-cheese mixture over the set crust, smoothing the tops.
- 5 Refrigerate the mini cheesecakes for at least 1 hour to firm up.
- 6 Before serving, place a strawberry slice on each cheesecake and drizzle with additional melted chocolate.

Nutrition per serving

180 kcal

Calories

4 g

Protein

14 g

Carbs

12 g

Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-whisk the filling; a gentle fold keeps it airy.
- Add a pinch of sea salt to the chocolate drizzle for extra depth.