



Long Livo

Strawberry Cheesecake Crunch Bites

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 1/2 cups graham cracker crumbs
- ☐ 3 tbsp melted butter
- ☐ 1 tbsp honey

Filling

- ☐ 8 oz cream cheese, softened
- ☐ 1/4 cup honey

- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice
- ☐ 1 cup fresh strawberries, pureed
- ☐ 1/4 cup powdered sugar (optional)

Topping

- ☐ 6 fresh strawberries, sliced thin
- ☐ Powdered sugar for dusting

Instructions

- 1 Combine graham cracker crumbs, melted butter, and honey; press the mixture firmly into the bottoms of a mini-muffin tin.
- 2 In a bowl, beat softened cream cheese with honey, vanilla, and lemon juice until smooth; gently fold in the strawberry puree.
- 3 Spoon the creamy filling over the crusts, smoothing the tops; place a thin strawberry slice on each bite.
- 4 Refrigerate for at least 1 hour; before serving, dust with powdered sugar and enjoy.

Nutrition per serving

120 kcal

Calories

2 g

Protein

12 g

Carbs

7 g

Fat

Tips & notes

- If the crust feels dry, add a teaspoon more melted butter.
- Ugh, sometimes the strawberry puree can be watery; be sure to strain it well.
- You can add a drizzle of melted white chocolate for an extra touch of elegance.