





Philly Steak Cheese Fries

Introduction

Get ready to indulge in the delightful layers of Strawberry Crunch Cheesecake! This dessert



brings together the creamy richness of cheesecake with the fruity freshness of strawberries, making it the perfect treat for any occasion. With its beautifully layered components and a crunchy topping, this cheesecake is not only visually appealing but also irresistibly delicious. Whether you're celebrating a special event or simply want to satisfy your sweet tooth, this recipe is a must-try.

Detailed Ingredients with measures

For the Crust:

- 2 cups graham cracker crumbs
- 1/2 cup unsalted butter, melted

For the Cream Cheese Layer:

- 2 cups cream cheese, softened
- 1 cup granulated sugar
- 1 teaspoon vanilla extract
- 2 cups heavy cream, whipped

For the Strawberry Mousse Layer:

- 1 cup strawberry preserves
- 1/2 cup freeze-dried strawberries, crushed
- 1/2 cup vanilla wafer crumbs

For the Topping:

- Fresh strawberries for garnish

Prep Time

20 minutes

Cook Time, Total Time, Yield

Chill Time: 4 hours

Total Time: 4 hours 20 minutes

Yield: 8 servings





Enjoy the refreshing taste of Strawberry Crunch Cheesecake that combines all your favorite flavors in one delightful slice!



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Detailed Directions and Instructions Click next page below