



# Cherry Cheesecake Ice Cream Cones

## The First Bite That Started It All

The first time I tasted cherry cheesecake in a cone, it was summer. The creamy filling melted on my tongue, tangy and sweet. The crunch of the cone, the burst of cherries—pure magic. **Ever wondered how to turn cherry cheesecake into something unforgettable?** These cones are the answer. They're like dessert fireworks in your mouth.

## My Messy (But Delicious) First Try

My first attempt was chaos. Chocolate dripped everywhere, and the filling oozed out the bottom. But the taste? Worth every sticky finger. **Cooking teaches us to embrace the mess—it's where the joy**

**lives.** Now I laugh when things go sideways. What's your funniest kitchen fail? Share below!

## Why This Combo Works

- The creamy cheesecake balances the tart cherries perfectly. - Graham crumbs add a cozy crunch, like a hug for your taste buds. **Which flavor combo surprises you most?** Is it the chocolate-dipped cone or the yogurt twist? Vote in the comments!

## A Slice of History

Cheesecake dates back to ancient Greece—athletes ate it for strength! Cones became popular in the 1900s at fairs. \*Did you know cherry filling was a Depression-era staple?\* This recipe mixes old-school charm with modern ease. What's your favorite vintage dessert? Let's swap stories!





## Cherry Cheesecake Ice Cream Cones

### Ingredients:

Ingredient	Amount	Notes
Waffle cones	8	
Milk chocolate chips	1 cup	
Vegetable shortening	2 teaspoons	
Cream cheese	8 ounces	Softened
Plain Greek yogurt	2 tablespoons	
Milk	2 tablespoons	
Vanilla extract	1/2 teaspoon	
Fine sea salt	1/4 teaspoon	
Powdered sugar	1 cup	
Cherry filling	2 cups	
Graham cracker crumbs	1/2 cup	

## Sweet & Simple Cherry Cheesecake Cones

### Step 1

See also Peach Syrup for Cocktails and Sweet Treats  
 Melt chocolate chips and shortening in a microwave. Stir every 30 seconds until smooth. Dip cone rims in the mix. Let dry upside down or use a holder. **Step 2** Beat cream cheese until creamy. Add yogurt and mix well. Pour in milk, vanilla, and salt. Blend until smooth. **Step 3** Add powdered sugar in two parts. Mix fully after each. Layer cheesecake and cherry filling in cones. Top with crumbs. (Hard-learned tip: Chill cones 10 minutes before filling. Stops chocolate from melting too fast.)  
**What's your go-to ice cream topping? Share below! Cook Time:** 20 minutes **Total Time:** 35 minutes **Yield:** 8 cones **Category:** Dessert, No-Bake

## Fun Twists on a Classic

**Berry Blast** Swap cherries for mixed berries. Adds a tangy twist.

**Choco-Crunch** Mix mini chocolate chips into the filling. Extra texture,

extra fun. **Peanut Butter Dream** Replace cherry filling with peanut butter swirl. A nutty delight. **Which twist would you try first? Vote in the comments!**

## Serving Up Smiles

**Which would you choose tonight?**



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### Keep It Fresh or Frozen

These cherry cheesecake cones taste best right away. But if you must store them, fridge for 2 hours max—the cones get soggy. Freezing? Skip it. The texture turns icy. \*Fun fact\*: My neighbor tried freezing one and said it was like biting into a sweet rock! Need to prep ahead? Make the fillings a day early, but assemble just before serving. Batch-cooking tip: Double the cheesecake mix for quick desserts later. Why this matters: Freshness keeps the cones crisp and the filling creamy. What's your go-to make-ahead dessert trick?

### Oops-Proof Your Cones

Chocolate too thick? Add a splash more shortening for a smoother dip. Filling runny? Chill the cream cheese longer—warm cream cheese won't hold up. Cones tipping over? Use a muffin tin to dry them upside down. Why this matters: Small fixes save time and stress. Last week, my niece forgot the yogurt, but the filling still worked! Ever had a kitchen fail that turned out okay? Share below!

See also [Slow Cooker Cinnamon Sugar Monkey Bread](#)

### Your Questions, Answered

**Q: Can I make these gluten-free?** A: Yes! Use gluten-free cones and graham crumbs. **Q: How far ahead can I prep?** A: Fillings last 2 days in the fridge; assemble day-of. **Q: Any yogurt swaps?** A: Sour cream works, but add a squeeze of lemon. **Q: Can I halve the recipe?** A: Absolutely—just use a smaller mixing bowl. **Q: What if I hate cherries?** A: Try blueberry or strawberry filling instead.

## Sweet Endings

Hope these cones bring you as much joy as they do my grandkids. \*Fun fact\*: They call them “cheesecake tacos”! **Tag @SavoryDiscovery on Pinterest if you make them—I’d love to see your twists!** Happy cooking! —Elowen Thorn



**You need to try !**



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Author: Elowen Thorn



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Cooking Method: [No-Bake](#)



## Cherry Cheesecake Ice Cream Cones | 15

Cuisine: [American](#)



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## Cherry Cheesecake Ice Cream Cones | 17

Difficulty: **Beginner**



## Cherry Cheesecake Ice Cream Cones | 18

Prep time: **20 minutes**



## Cherry Cheesecake Ice Cream Cones | 19

Cook time: **5 minutes**



## Cherry Cheesecake Ice Cream Cones | 20

Rest time: **15 minutes**





## Cherry Cheesecake Ice Cream Cones | 21

Total time: **40 minutes**



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Servings: **8 servings**



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Calories:**417 kcal**



Best Season: **Summer**

## **Description**

Experience the delightful combination of creamy cheesecake filling,



sweet cherry topping, and crunchy waffle cones in this easy dessert.

## Ingredients

- 8 waffle cones
- 1 cup milk chocolate chips
- 2 teaspoon vegetable shortening
- 8 ounces cream cheese, softened
- 2 tablespoon plain Greek yogurt
- 2 tablespoons milk
- 1/2 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 1 cup powdered sugar
- 2 cups cherry filling
- 1/2 cup graham cracker crumbs

## Instructions

1. In a microwave safe bowl, heat the chocolate chips and shortening at 30 second increments, stirring between each until smooth.
2. Dip the lip of each cone in the melted chocolate. To dry, place flat on parchment or tightly cover a bread loaf pan or bundt pan with heavy duty aluminum foil and poke through to dry standing up. There are also cone holders. Allow the chocolate to set.
3. While the chocolate sets, make the cheesecake filling.
4. In the bowl of a large mixing bowl or the bowl of a stand mixer, beat the cream cheese until smooth. Add the Greek yogurt and cream again.
5. When smooth, add the milk, vanilla and salt, blending again.
6. Add the powdered sugar in two increments.
7. To assemble, layer a spoonful of cheesecake filling, then cherry

filling, then cheesecake and cherry again.

8. Top each with a sprinkle of graham cracker crumbs.
9. Serve immediately.

## Notes

If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Cheesecake, Cherry, Ice Cream, Cones, Dessert

See also Raspberry Bourbon Summer Smash