



Strawberry Crunch Cheesecake



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

Crust

In a medium bowl, combine the graham cracker crumbs and melted butter. Press the mixture into the bottom of a 9-inch springform pan to form the crust. Refrigerate while preparing the filling.

Cream Cheese Layer

In a large bowl, beat the cream cheese, sugar, and vanilla extract until smooth and creamy. Fold in the whipped heavy cream until well combined. Spread half of the cream cheese mixture over the crust in the springform pan.

See also [Crispy Air Fryer Banana Peppers Recipe](#)

Strawberry Mousse Layer

Gently spread the strawberry preserves over the cream cheese layer. Top with the remaining cream cheese mixture, spreading it evenly. In a small bowl, mix the crushed freeze-dried strawberries and vanilla wafer crumbs together. Sprinkle this mixture over the top of the cheesecake.

Topping

Garnish with fresh strawberries. Refrigerate for at least 4 hours or until set before serving.

Notes

Prep Time



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20 minutes

Chill Time

4 hours

Total Time

4 hours 20 minutes

Calories

450 kcal

Servings

8 servings



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Cook techniques

Pressing the Crust

To achieve a firm and even crust, use the back of a measuring cup or your fingertips to press the graham cracker mixture firmly into the bottom of the springform pan.

Beating Cream Cheese

Make sure the cream cheese is softened at room temperature for easier blending. Beat it with sugar and vanilla extract until it reaches a smooth, creamy consistency.

Folding Whipped Cream

When incorporating whipped cream into the cream cheese mixture, use a gentle folding motion to retain the airiness of the whipped cream.

Layering Ingredients

Spread each layer evenly to create a balanced cheesecake. Start with the cream cheese mixture, followed by the strawberry preserves, and top with the remaining cream cheese mixture.

Creating the Topping

Mix crushed freeze-dried strawberries with vanilla wafer crumbs to create a crunchy topping that contrasts nicely with the creamy layers.

Chilling for Setting

Refrigerate the cheesecake for at least 4 hours to ensure it sets properly. This step is crucial for achieving the right texture before

serving.

FAQ

Can I use fresh strawberries instead of freeze-dried strawberries?

Fresh strawberries can be used, but they may alter the texture of the topping and add moisture. Freeze-dried strawberries provide a crunchy element that complements the dish.

See also [Candy Cane Cookies](#)

How do I know when the cheesecake is set?

The cheesecake should be firm to the touch and have a slight jiggle in the center. If it feels too loose, give it more chilling time.

Can I make this cheesecake in advance?

Yes, this cheesecake can be made a day or two in advance. Just cover it well and keep it refrigerated until you're ready to serve.

What can I substitute for graham cracker crumbs?

You may use crushed vanilla wafers, digestive biscuits, or even Oreo crumbs as substitutes for the graham cracker crust.

Is it necessary to use a springform pan?

While a springform pan is recommended for easy removal, you can use a regular cake pan; just be sure to line it with parchment paper for easier serving.



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Conclusion

The Strawberry Crunch Cheesecake is a delightful dessert that combines creamy textures with the refreshing taste of strawberries. With its layered approach, it presents a stunning visual and a delicious flavor profile that is sure to impress your guests. Whether enjoyed during a special occasion or as a sweet treat, this cheesecake is a delicious way to celebrate the flavors of strawberries.

More recipes suggestions and combination

Chocolate Strawberry Cheesecake

Layer rich chocolate cream cheese with fresh strawberries and chocolate ganache for an indulgent twist on the classic.

Berry Bliss Cheesecake

Mix a variety of berries like blueberries, raspberries, and strawberries to create a colorful and flavorful cheesecake.

Coconut Cream Cheesecake

Incorporate coconut cream into the filling for a tropical flavor, garnished with toasted coconut flakes.

Peanut Butter Banana Cheesecake

Layer creamy peanut butter filling with slices of fresh banana for a delightful combination of flavors.

See also [Peanut Butter Fudge Brownie Trifle](#)

Lemon Blueberry Cheesecake

Add tart lemon juice and zest along with fresh blueberries for a refreshing and tangy cheesecake treat.



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