



# Strawberry Rhubarb Cheesecake Delight

## My First Bite of Summer

I first tasted this dessert at a summer fair. The sweet berries and tangy rhubarb sang together. The creamy filling felt cool and perfect on a hot day. I knew I had to make it myself. **Ever wondered how to capture summer in a single dessert?**

## A Lesson in the Kitchen

My first try had a funny mistake. I forgot to chill the cheesecake layer long enough. The topping made it a bit soft but still delicious. **This taught me that cooking is about joy, not perfection. Home cooking creates memories we share with others.**

## Why It Tastes So Good

The creamy cheesecake balances the fruit's bright tang. The crunchy crust adds a nice texture underneath it all. **Which flavor combo surprises you most, the sweet and tart or creamy and crunchy?** Share your thoughts below.

## A Slice of History

Rhubarb pies were common in early America. Settlers grew it easily in their gardens. They often mixed it with sweet strawberries. \*Did you know rhubarb is actually a vegetable, not a fruit?\* This dessert is a classic twist on that old tradition.



## Strawberry Rhubarb Cheesecake Delight

**Ingredients:**

Ingredient	Amount	Notes
Graham crackers	9 whole (1 sleeve)	Finely crushed
Salted sweet cream butter	½ cup	Melted
Granulated sugar	1 tablespoon	
Cream cheese	16 ounces	Softened
Cool whip	8 ounces	Thawed
Powdered sugar	1 cup	
Vanilla extract	1 teaspoon	
Fresh rhubarb	2 cups	Chopped (½ inch chunks)
Fresh strawberries	2 cups	Hulled and chopped
Granulated sugar	¾ cup	
Cornstarch	3½ tablespoons	
Fresh lemon zest	1½ tablespoons	(1 lemon)
Fresh lemon juice	1½ tablespoons	
Vanilla extract	1 teaspoon	

**How to Make Strawberry Rhubarb Cheesecake Delight**

This dessert is a real crowd-pleaser. It mixes sweet berries with tangy rhubarb. The creamy filling sits on a crunchy crust. It is easier than a baked cheesecake. Let's get started.

See also [Easy Rhubarb Dump Cake Recipe for Dessert](#)

**Step 1**

First, make your crust. Crush the graham crackers into fine crumbs. Mix

them with melted butter and sugar. Press this mix firmly into your pan. (Hard-learned tip: Use a measuring cup to press it down flat).

### **Step 2**

Now for the creamy layer. Beat the soft cream cheese until smooth. Gently fold in the whipped topping. Then mix in the powdered sugar and vanilla. Spread this over your crust and chill it.

### **Step 3**

Time for the fruity topping. Put everything in a saucepan. Cook it on medium heat, stirring a lot. It will get thick and the rhubarb will soften. Let it cool completely before adding it.

**What thickens the strawberry rhubarb topping? Share below!**

**Cook Time:** 15 minutes

**Total Time:** 4 hours 25 minutes

**Yield:** 9 servings

**Category:** Dessert, Cheesecake

## **Three Tasty Twists on This Dessert**

This recipe is great as it is. But you can also change it up. Try a new version for a fun surprise. Here are three ideas to get you started.

### **Ginger Snap Crust**

Swap the graham crackers for ginger snaps. Their spicy flavor pairs perfectly with the fruit.

### **Lemon Zest Boost**

Add extra lemon zest to the cheesecake layer. It makes the whole dessert taste brighter.

### **Mixed Berry Topping**

Use blueberries and raspberries with the strawberries. Skip the rhubarb for a different berry mix.

**Which creative spin would you try first? Vote in the comments!**

## Serving Your Beautiful Cheesecake Delight

This dessert is a star on its own. But a little extra touch makes it special. Think about how you will serve it. The right pairing completes the meal.

Serve each square on a pretty plate. A dollop of fresh whipped cream on top is nice. A mint leaf adds a pop of green color. For a beverage, try a glass of cold milk. I also love it with a cup of hot tea.

See also Berry Ricotta Cheesecake Delight  
**Which would you choose tonight, milk or tea?**



## Strawberry Rhubarb Cheesecake Delight

# Keeping Your Cheesecake Delight Fresh

Store this dessert in the fridge, covered. It stays good for up to three days. You can also freeze it for a month. Thaw it in the refrigerator overnight. My neighbor freezes single slices for a quick treat. \*Fun fact: Rhubarb leaves are toxic, but the stalks are safe. Always discard the leaves. For a party, make the whole batch a day ahead. This saves you so much time.

## Simple Fixes for Common Hiccups

Is your topping too runny? Cook it a bit longer to thicken. If the crust is crumbly, add a little more melted butter. Is the cheesecake layer not setting? Make sure you chilled it for the full four hours. This patience is key for the perfect slice. What's your biggest baking challenge? I love hearing your kitchen stories.

## Your Cheesecake Questions Answered

**Q: Can I make this gluten-free?** A: Yes! Use gluten-free graham crackers for the crust. It works perfectly.

**Q: How far ahead can I make it?** A: You can assemble the whole dessert one day before serving.

**Q: What can I use instead of rhubarb?** A: More strawberries work, but you'll miss the classic tang.

**Q: Can I double this recipe?** A: Absolutely. Use a 9×13-inch pan and double all ingredients.

**Q: Is fresh lemon zest important?** A: It adds a bright flavor that bottled zest just can't match.

## Share Your Sweet Creation

I hope this recipe brings joy to your table. It is a family favorite for us. I would love to see your beautiful desserts. **Tag Savory Discovery on Pinterest with your photos.** Happy cooking! —Elowen Thorn.

See also Lemon Glazed Butter Cake Delight

Savorydiscovery.com

# Strawberry Rhubarb Cheesecake Delight



## Strawberry Rhubarb Cheesecake Delight





## Strawberry Rhubarb Cheesecake Delight | 13

[Print Recipe](#)

# Strawberry Rhubarb Cheesecake Delight

Author: Elowen Thorn

Cooking Method:[No-Bake](#)

Cuisine:[American](#)

Courses: [Dessert](#)



## Strawberry Rhubarb Cheesecake Delight | 18

Difficulty: **Beginner**

Prep time: **15 minutes**



## Strawberry Rhubarb Cheesecake Delight | 20

Cook time: **10 minutes**

Rest time: **4 minutes**

Total time: **4 minutes**

Servings: **9 servings**



## Strawberry Rhubarb Cheesecake Delight | 24

Calories: **kcal**

**Best Season: Summer**

## **Description**

This strawberry rhubarb cheesecake combines sweet strawberries and

tangy rhubarb for a delicious, creamy dessert. It's the perfect treat for any occasion, easy to make and sure to impress!

## Ingredients

### **==== Crust ===**

- 9 whole graham crackers ((finely crushed (1 sleeve)))
- ½ cup salted sweet cream butter ((melted))
- 1 tablespoon granulated sugar

### **==== Cheesecake Layer ===**

- 16 ounces cream cheese ((softened))
- 8 ounces cool whip ((thawed))
- 1 cup powdered sugar
- 1 teaspoon vanilla extract

### **==== Strawberry Rhubarb Topping ===**

- 2 cups chopped fresh rhubarb ((½ inch chunks))
- 2 cups fresh strawberries ((hulled and chopped))
- ¾ cup granulated sugar
- 3½ tablespoons cornstarch
- 1½ tablespoons fresh lemon zest ((1 lemon))
- 1½ tablespoons fresh lemon juice
- 1 teaspoon vanilla extract

## Instructions

**==== Crust ===**

1. Lightly spray an 8x8-inch baking pan with nonstick spray. Set it aside.
2. Using a medium-sized mixing bowl, combine the graham cracker crumbs, melted butter, and granulated sugar. Press the crust mixture into the bottom of the prepared baking pan. Set it aside.

**==== Cheesecake Layer ===**

3. Using a stand mixer or a medium-sized mixing bowl and a handheld mixer on medium-high speed, beat the softened cream cheese and vanilla for 1 to 1½ minutes.
4. Add in the whipped topping and continue to mix just until combined.
5. Add the powdered sugar and continue mixing until completely incorporated.
6. Evenly spread the cheesecake on top of the crust. Cover the cheesecake and chill in the refrigerator for at least 4 hours.

**==== Strawberry Rhubarb Topping ===**

7. Using a heavy-bottomed 3 to 4 quart saucepan over medium heat, combine the strawberries, rhubarb, lemon zest, lemon juice, vanilla, sugar, and cornstarch. Stir to combine completely.
8. Cook on medium heat for 8 to 10 minutes, stirring continuously until the rhubarb softens and the topping thickens.
9. Allow the topping to cool completely before spreading over the cheesecake.
10. Evenly spread the topping over the cheesecake.

Keywords:Strawberry, Rhubarb, Cheesecake, Dessert, No-Bake