

Choco Fever Dream

Chocolate Strawberry Mini Cheesecakes

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 2 tbsp melted butter
- [ ] 1 tbsp sugar

Filling

- [ ] 12 oz cream cheese, softened
- [ ] 1/3 cup sugar
- [ ] 1/2 cup heavy cream
- [ ] 2 oz dark chocolate, melted
- [ ] 1 tsp lemon zest
- [ ] 1 tsp vanilla extract

Topping

- [ ] 8 fresh strawberries, sliced thin
- [ ] 2 tbsp dark chocolate, melted for drizzle

Instructions

1. Combine graham cracker crumbs, melted butter, and sugar; press the mixture firmly into the bottoms of mini ramekins.
2. Chill the crust while you prepare the filling, about 10 minutes.
3. In a bowl, beat the softened cream cheese with sugar until smooth, then fold in heavy cream, lemon zest, vanilla, and the melted dark chocolate.
4. Spoon the chocolate-cheese mixture over the set crust, smoothing the tops.
5. Refrigerate the mini cheesecakes for at least 1 hour to firm up.
6. Before serving, place a strawberry slice on each cheesecake and drizzle with additional melted chocolate.

Nutrition per serving

180 kcal	4 g	14 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-whisk the filling; a gentle fold keeps it airy.
- Add a pinch of sea salt to the chocolate drizzle for extra depth.