

Choco Fever Dream

No-Bake Cheesecake Bites: Easy Recipe

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

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

Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1/2 cup whipped topping

Topping (optional)

- [ ] Fresh berries
- [ ] Drizzle of honey
- [ ] Chocolate shavings

Instructions

1. Combine the graham crumbs, melted butter, and honey; press the mixture into the bottom of mini silicone liners.
2. In a bowl, beat the softened cream cheese with powdered sugar, vanilla, and lemon juice until smooth.
3. Gently fold the whipped topping into the cream cheese mixture, keeping it light and airy.
4. Spoon the filling over the crust, smoothing the tops, then add optional toppings like berries or chocolate.
5. Refrigerate for at least 1 hour until set; serve chilled.

Nutrition per serving

120 kcal	3 g	10 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-mix the filling; it should stay fluffy.
- If the crust feels dry, add a bit more melted butter.