

Choco Fever Dream

No Bake Mini Berry Swirl Cheesecakes

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

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp honey

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1 cup whipped topping
- [ ] 2 tbsp lemon juice
- [ ] 2 tbsp honey or maple syrup

Berry Swirl

- [ ] 1 cup mixed fresh berries, roughly chopped
- [ ] 1 tbsp honey
- [ ] 1 tsp lemon zest

Instructions

1. Combine graham cracker crumbs, melted butter, and honey; press the mixture firmly into the bottom of silicone muffin liners.
2. In a bowl, beat the softened cream cheese until smooth, then fold in lemon juice, honey, and the whipped topping until just combined.
3. In a small saucepan, gently warm the berries with honey and lemon zest, then let cool slightly.
4. Spoon the cream cheese mixture over the crusts, then swirl the berry puree through using a knife or skewer to create ribbons.
5. Refrigerate for at least 2 hours, or until set. Serve chilled.

Nutrition per serving

180 kcal	3 g	22 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- The crust should be pressed tightly; a flat bottom helps the mini cups keep their shape.
- Allow the berry mixture to cool before swirling to avoid melting the cream filling.
- For a glossy finish, brush a thin layer of honey over the berries before chilling.