

Choco Fever Dream

Strawberry Cheesecake Crunch Bites

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
- [ ] 1 tbsp honey

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup honey
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 cup fresh strawberries, pureed
- [ ] 1/4 cup powdered sugar (optional)

Topping

- [ ] 6 fresh strawberries, sliced thin
- [ ] Powdered sugar for dusting

Instructions

1. Combine graham cracker crumbs, melted butter, and honey; press the mixture firmly into the bottoms of a mini-muffin tin.
2. In a bowl, beat softened cream cheese with honey, vanilla, and lemon juice until smooth; gently fold in the strawberry puree.
3. Spoon the creamy filling over the crusts, smoothing the tops; place a thin strawberry slice on each bite.
4. Refrigerate for at least 1 hour; before serving, dust with powdered sugar and enjoy.

Nutrition per serving

120 kcal	2 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust feels dry, add a teaspoon more melted butter.
- Ugh, sometimes the strawberry puree can be watery; be sure to strain it well.
- You can add a drizzle of melted white chocolate for an extra touch of elegance.