

Foodnity Recipes

Strawberry Crunch Cheesecake Recipe

20 min Prep time	**15 min** Cook time	**35 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Filling

- [ ] 24 oz full-fat cream cheese, softened
- [ ] ¾ cup powdered sugar
- [ ] 2 large eggs
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice

Crunchy Strawberry Topping

- [ ] 1 cup fresh strawberries, quartered
- [ ] ¼ cup sliced almonds, toasted
- [ ] 2 tbsp honey
- [ ] ½ tsp sea salt

Instructions

1. Preheat the oven to 325°F (163°C). Mix graham crumbs, melted butter, and sugar; press firmly into the bottom of a 9-inch springform pan.
2. Bake the crust for 8-10 minutes until lightly golden; set aside to cool while you prepare the filling.
3. In a large bowl, beat the softened cream cheese until smooth, then add powdered sugar, vanilla, lemon juice, and eggs one at a time, mixing gently.
4. Pour the filling over the cooled crust, smoothing the top with a spatula.
5. Bake for 12-15 minutes, just until the edges are set but the center still jiggles slightly.
6. Cool the cheesecake on a wire rack, then refrigerate for at least 4 hours.
7. Meanwhile, toss quartered strawberries with honey, toasted almonds, and sea salt; let sit for 10 minutes.
8. When the cheesecake is well-chilled, spread the strawberry crunch mixture over the top, then garnish with whole berries.

Nutrition per serving

420 kcal	6 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the cream cheese to avoid a watery texture.
- Allow the crust to cool completely before adding the filling.
- For extra flavor, drizzle a little balsamic reduction over the strawberries just before serving.