

RECIPE | BERRIES



# STRAWBERRY CHEESECAKES



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## INGREDIENTS

**12 oz** Pure Flavor® Sweet Blooms® Strawberries  
**16 oz** cream cheese, softened  
**8 oz** 56% dark chocolate, melted  
**1 ¾ cup** graham cracker crumbs  
**¾ cup** granulated sugar  
**6 tbsp** butter, melted  
**2** large eggs  
**1** large egg yolk  
**2 tsp** vanilla extract  
**½ tsp** fine sea salt



## DIRECTIONS

- 1 Preheat oven to 325°F. Combine graham cracker crumbs and melted butter. Divide into each mini cheesecake mold cavity evenly. Pack the crust into the mold and set aside.
- 2 In a mixing bowl, beat cream cheese until smooth. While the beater runs on low add sugar, and the eggs one at a time, scraping the bowl so it mixes thoroughly. Add vanilla and salt. Mix until smooth. Evenly divide filling among the molds over the graham cracker crusts. Bake for 20-25 minutes. Cool to room temperature then transfer to fridge for 1 hour.
- 3 Remove cheesecakes from mold and spoon melted chocolate over each cake. Dip strawberries in melted chocolate and place on top of chocolate covered cheesecake.



**35 min**

**20 min** | **15 min**  
PREP. | COOKING



**12**



**easy**