



RECIPE | BERRIES

# STRAWBERRY CHEESECAKES



35 min

20 min  
PREP.

15 min  
COOKING



12



easy

## INGREDIENTS

12 oz Pure Flavor® Sweet Blooms® Strawberries  
16 oz cream cheese, softened  
8 oz 56% dark chocolate, melted  
1  $\frac{3}{4}$  cup graham cracker crumbs  
 $\frac{3}{4}$  cup granulated sugar  
6 tbsp butter, melted  
2 large eggs  
1 large egg yolk  
2 tsp vanilla extract  
 $\frac{1}{2}$  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.