

Strawberry Cheesecake Bites

Creamy mini cheesecakes topped with a luscious strawberry compote, a decadent yet bite-sized dessert to conclude your berrylicious meal.


45 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- For the Cheesecake:
- 4 oz cream cheese, softened
- 1/4 cup sugar
- 1/2 tsp vanilla extract
- 1 egg
- 1/4 cup graham cracker crumbs
- For the Strawberry Compote:
- 1 cup fresh strawberries, chopped
- 2 tbsp sugar
- 1/2 tbsp lemon juice

Steps

- 1 Preheat the oven to 325°F (160°C) and line a mini muffin tin with paper liners.
- 2 In a bowl, beat the cream cheese, sugar, and vanilla extract until smooth. Add the egg and mix until combined.
- 3 Place a teaspoon of graham cracker crumbs into each muffin cup, then top with the cream cheese mixture.
- 4 Bake for 12-15 minutes until set. Let cool.
- 5 In a saucepan, combine the strawberries, sugar, and lemon juice. Cook over medium heat until the strawberries break down and the mixture thickens.
- 6 Top each mini cheesecake with a spoonful of the strawberry compote.
- 7 Chill in the fridge for at least 1 hour before serving.