

Winter Berry Cheesecake Delight

Indulge in a festive treat inspired by Nashville's winter charm. This dessert layers creamy cheesecake with a berry medley, topped with strawberry glaze, fluffy marshmallows, and a scoop of vanilla ice cream, perfect for a cozy holiday celebration.


15 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 100g cream cheese
- 50g sugar
- 1 small graham cracker, crushed
- 1/4 tsp vanilla extract
- 50g mixed berries (strawberries, blueberries, raspberries)
- 20g strawberry glaze
- 20g mini marshmallows
- 1 scoop vanilla ice cream
- Whipped cream for topping

Steps

- 1 In a bowl, mix cream cheese, sugar, and vanilla extract until smooth.
- 2 Fold in crushed graham cracker to create a crust-like mixture.
- 3 In a serving glass, layer the cheesecake mixture at the bottom.
- 4 Top with mixed berries and drizzle with strawberry glaze.
- 5 Add a layer of mini marshmallows.
- 6 Finish with a scoop of vanilla ice cream and a generous dollop of whipped cream.
- 7 Garnish with a few whole berries for decoration.
- 8 Serve immediately and enjoy your wintery dessert!