

Plate Dream

Strawberry Crunch Cheesecake Tacos

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

Ingredients

Taco Shell

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

Cheesecake Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon zest
- [ ] 1 cup fresh strawberries, pureed
- [ ] 2 tbsp heavy cream

Topping

- [ ] 6 fresh strawberries, sliced
- [ ] 1 tbsp strawberry jam (optional glaze)
- [ ] Mint leaves for garnish

Instructions

1. Preheat oven to 350°F (175°C). Mix graham crackers, melted butter, and sugar; press into taco molds and bake 8-10 minutes until golden.
2. While shells bake, beat cream cheese, powdered sugar, vanilla, and lemon zest until smooth; fold in strawberry puree and heavy cream.
3. Let shells cool, then chill in the refrigerator for 10 minutes to set.
4. Pipe the cheesecake mixture into each shell, top with sliced strawberries, drizzle with jam if desired, and garnish with mint.
5. Serve immediately, enjoying the contrast of cool creaminess and crisp shell.

Nutrition per serving

250 kcal	5 g	24 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the shells seem too soft, add a little more butter to the crumb mixture.
- Use a silicone piping bag for a neat finish.
- For extra sparkle, dust a pinch of powdered sugar over the top just before serving.