

Helergon Kitchen

Strawberry Crunch Cheesecake Tacos

20 min Prep time	**10 min** Cook time	**30 min** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 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 tsp lemon zest
- [ ] 2 tbsp heavy cream

Topping

- [ ] 1 cup fresh strawberries, sliced thin
- [ ] 2 tbsp powdered sugar for dusting
- [ ] Whipped cream, optional

Instructions

1. Preheat oven to 350°F (175°C). Mix graham crumbs, melted butter, and sugar; press into small taco-shaped molds and bake 5-7 minutes until lightly golden.
2. While shells bake, beat cream cheese, powdered sugar, vanilla, lemon zest, and heavy cream until smooth and airy.
3. Let the shells cool, then fill each with a generous spoonful of cheesecake mixture.
4. Top with sliced strawberries, dust with powdered sugar, and add a dollop of whipped cream if desired.
5. Serve immediately, enjoying the contrast of buttery crust, silky filling, and fresh fruit.

Nutrition per serving

250 kcal	5 g	22 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the shells chilled for a crisp bite.
- Adjust sweetness by adding more or less powdered sugar.
- For extra crunch, sprinkle a pinch of toasted almond slivers on top.