



Strawberries and Cream Layered Cheesecake Cups

Chef Rylee Davenport, Rave Bakery

White Chocolate Graham Cracker Crust

Ingredients

1 cup graham crackers
¼ cup white chocolate chips

Instructions

1. Place graham crackers and white chocolate chips in a food processor.
2. Blend until fine.

Strawberry Sauce

Ingredients

1 cup fresh strawberries
1/3 cup sugar
1 tablespoon lemon juice

Instructions

1. In a medium saucepan, combine sliced strawberries, sugar and lemon juice.
2. Place over medium heat and bring to a boil, stirring occasionally.
3. Reduce heat and simmer for 20-23 minutes or until sauce is thickened, stirring occasionally. Remove from heat and cool to room temperature. The sauce will thicken over time while cooling

Cheesecake Filling and Topping

Filling Ingredients

1 8oz block of cream cheese
½ cup sugar
1 teaspoon vanilla
1 cup heavy whipping cream

Toppings

Fresh strawberries
Whipped cream

Cheesecake Filling Instructions

1. In a large bowl, pour the whipped cream in and beat on high until stiff peaks form.
2. Scrape the whipped cream into a second bowl, then combine the cream cheese, sugar and vanilla and mix until completely smooth and creamy.
3. Gently fold the whipped cream into the cream cheese mixture and stir until completely combined and creamy.

Building the Cup Instructions

1. Start with the graham cracker mixture on the bottom. Layer with strawberry sauce then the cream cheese mixture. Repeat this step until glass is filled
2. Top with any other desired toppings; ex., fresh strawberries or whipped cream.
3. Enjoy!

