

Treasure Barrel

Strawberry Crunch Cheesecake Tacos

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

Ingredients

Cheesecake Filling

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

Taco Assembly

- [ ] 8 small corn tortillas
- [ ] 2 tbsp melted butter
- [ ] 1/4 cup crushed graham crackers
- [ ] 2 tbsp strawberry glaze (see note)
- [ ] Whipped cream for topping

Instructions

1. Preheat a skillet over medium heat, brush each tortilla with melted butter, and toast for 30 seconds per side until just golden.
2. In a mixing bowl, beat the softened cream cheese with powdered sugar, vanilla, and lemon zest until smooth and airy.
3. Gently fold the sliced strawberries into the cheesecake mixture, preserving their shape.
4. Spoon the mousse onto each warm tortilla, spreading evenly but leaving room at the edges.
5. Drizzle strawberry glaze over the filled tacos, sprinkle crushed graham crackers, and top with a dollop of whipped cream.
6. Serve immediately, allowing guests to enjoy the contrast of warm shell and cool filling.

Nutrition per serving

380 kcal	6 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a glossy glaze, simmer strawberry jam with a splash of water until thin.
- If you prefer less sweetness, reduce powdered sugar by a tablespoon.
- A light dusting of powdered sugar on the final presentation adds visual sparkle.