Bubbie's Space

Easy • Delicious • Family Favorite

A Fun, No-Bake Dessert Everyone Will Love!

Strawberry Cheesecake TACOS





Ingredients

Taco Shells

- 6 small flour tortillas
- 2 Tbsp butter, melted
- ¼ cup graham cracker crumbs
- 2 Tbsp granulated sugar
- ½ tsp cinnamon (optional)

Cheesecake Filling

- 8 oz cream cheese, softened
- ½ cup powdered sugar
- 1 tsp vanilla extract
- ⅓ cup heavy cream (or whipped topping)



Topping

- 1½ cups fresh strawberries, sliced
- Additional graham cracker crumbs for garnish

Directions

1. **Make the shells:** Preheat oven to 375°F. Brush tortillas with melted butter, then mix graham cracker crumbs, sugar, and cinnamon. Sprinkle over each tortilla.
2. **Shape & bake:** Drape tortillas over the bars of an oven rack (or use a taco rack) and bake 8–10 minutes, until golden and crisp. Let cool.
3. **Make the filling:** In a bowl, beat cream cheese, powdered sugar, and vanilla until smooth. In a separate bowl, whip heavy cream until soft peaks form, then fold into the cream cheese mixture.
4. **Assemble:** Fill each cooled taco shell with the cheesecake mixture, add sliced strawberries, and sprinkle with graham cracker crumbs.



Bubbie's Tip:

The shells can be made ahead and stored in an airtight container for up to 2 days!