

No-Bake Raspberry Cheesecake Bites

Ingredients

12 oz. raspberries, washed and dried
2 (8 oz.) packages cream cheese, room temperature
2 cups frozen whipped topping
1 1/2 cups graham cracker crumbs (10-12 crackers)
1/3 cup sugar
1/2 teaspoon vanilla extract

Preparation

In a large bowl or mixer, cream together cream cheese, sugar and vanilla extract until smooth, then mix in raspberries until broken down and incorporated, yet still a little chunky.

Fold in cool whip with a rubber spatula until just combined, then freeze for 1 1/2-2 hours, or until firm.

Using a small ice cream scoop or tablespoon, scoop 1-2-inch balls of cheesecake mixture and roll into a circle. Then, roll cheesecake balls in crushed graham cracker crumbs until completely coated.

Transfer to a parchment lined baking sheet and continue with remaining cheesecake balls.

Place cheesecake balls in freezer until ready to eat, then let sit at room temperature before serving.