

- These ice cream sundae mini cheesecakes are super fun, and so great for spring and summer. Vanilla mini cheesecakes with an ice cream cone crust are piled high with strawberry and vanilla whipped cream, and then they're topped with a chocolate drizzle, sprinkles and a cute little cherry on top. Hi, I'm Lindsay, from Life, Love and Sugar, and today we're making ice cream sundae mini cheesecakes. All right, so to get started you're gonna use ice cream cone crumbs. I used sugar cones, but you could also use a waffle cone. Just grind 'em up into crumbs and use those for your crust. And I'm gonna add a little bit of sugar to that. Mix that together. And then we'll add the melted butter. And mix that all together until all the crumbs are well coated. When you've got your crust ingredients all mixed together, you're gonna divide them equally into your cupcake pan. I've mine already set up with cupcake liners. And I add about two tablespoons per cupcake liner. Right, so now your gonna wanna press your crumbs down into your cupcake liner. Or can use your hands or anything that you have kinda like that, you could use even the bottom of your spoon. I like to use the bottom of my muddler. So I use that I push the crumbs down into a nice even layer. All right, so once you've got your crusts all pressed into the cupcake liners you're gonna pop these in the oven for about five minutes. All right, so while your crusts are baking you can go ahead and start a new cheesecake filling. I'm gonna start with room temperature cream cheese. Sugar, and a little bit of flour, and we'll pop these onto the mixer, and mix them together until they're nice and smooth. So, I'm just gonna scrape down the sides a little. You do wanna be sure that as you're mixing that you're using a low speed, so that you aren't incorporating too much air into your filling. All right, when that's well combined you wanna add your sour cream, and your vanilla extract. once those are well incorporated and mixed together we're gonna add our eggs one at a time, mixing into until pretty well combined after each. So once all of that is well combined your gonna wanna grab your cheesecake crusts that have baked, and then we're gonna add our cheesecake filling to our crusts. So once you've added all of your filling to your crusts you wanna pop this in the oven. You're gonna start off baking them for about 18 minutes, then you're gonna turn off the oven, and leave the door closed, and continue to let them bake and slowly start to cool for about 10 minutes, and then you'll crack the oven and let them continue to finish baking and cooling for about 15 more minutes, and then you'll take 'em out, pop 'em in the fridge and let 'em firm up. All right, so when your cheesecakes have baked and cooled, we're gonna make a strawberry whipped cream, a vanilla whipped cream, and our chocolate sauce. So to make the vanilla whipped cream we're gonna add our heavy whipping cream to our mixer bowl, some powdered sugar, it not only adds sweetness but it also helps to stabilize the whipped cream so it's not gonna wilt, and some vanilla extract. Pop that onto the mixer bowl and whip it until you get stiff peaks. So, you'll know you have stiff peaks when you can turn this upside down, and your whipped cream doesn't fall off or fall to the side. The first thing we're gonna need to make our strawberry whipped cream is our freeze-dried strawberries.

They're gonna make it just much easier to get a stiff whipped cream, by having just a powder that we're gonna add instead of a strawberry puree. All right, so we've got our strawberry powder. We're gonna go ahead and add our heavy whipping cream to our mixer bowl, and powdered sugar, which again, is gonna not only sweeten but stabilize our whipped cream, and then our strawberry powder. All right, pop this on your mixer, and again, whip until you get stiff peaks. All right. Right, to make your chocolate sauce we're gonna start with our chocolate chips, and pour those into a bowl. And then we want hot cream. I've gone ahead and heated this up. So we're just gonna pour this over the chocolate chips, let it rest for a couple of minutes and then we'll whisk it until it's nice and smooth. To add the shipped cream to our cheesecakes we're gonna use a piping bag with a large round tip. I'm using the Ateco 809 tip. So you wanna hold your piping tip a little bit off the top of your cheesecake as you get started, 'cause the it'll kinda help the dome round out a little bit. And then just start piping, you'll hold pressure and keep piping it out, let it spread out, and kinda start to create that dome, and then you'll slowly lift up until you have that nice shape that you're looking for, and then you'll release pressure on that bag and let go. Right, so now we'll do again with our vanilla whipped cream, right on top of the strawberry. All right, so now we're gonna add our chocolate sauce drizzle onto our cheesecakes. I'm using the Wilton number 10 piping tip, but if you don't have a bunch of piping tools you could also just use a Ziploc bag. So now we just wanna finish everything off with sprinkles and a cherry. So there you have your ice cream sundae mini cheesecakes. They have a great wow factor, but they're actually super simple to make. For the full recipe head over to [lifeloveandsugar.com](http://lifeloveandsugar.com).