



DISHING IT UP WITH DANA

Scrumptious Cheesecake Has TaterTot Crust

This twist on a sweet, timeless, classic dessert showcases America’s favorite vegetable

Column and photos by Dana Rady, Wisconsin Potato & Vegetable Growers Association

Summer is fast approaching, and everyone is looking forward to being done with school and hosting outside gatherings under the sun. Well, maybe it’s just the kids who are looking forward to being done with school!

With those picnics come all the delicious summer foods such as fresh berries and melons, meat on the grill, crisp salads, and of course, desserts like scrumptious cheesecake.

Speaking of cheesecake, I have a great twist for you on a timeless classic that also showcases America’s favorite vegetable. It uses good, old-fashioned tater tots as the crust instead of graham crackers!

The “tot crust” portion of “Strawberry Cheesecake with Tot Crust” is unique, delicious, simple, and can be used for other desserts as well. Additionally, the process of making this crust is nearly identical to using graham crackers.

After baking the tots, you simply cut them up, add butter and sugar, and press the mixture into the bottom of a springform cheesecake pan. Then you pour over the cheesecake mixture, bake it, and voila!

Several dollops of whipped cream later, and some fresh strawberries, and I promise that you won’t have any cheesecake left over.

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STRAWBERRY CHEESECAKE WITH TOT CRUST

INGREDIENTS:

3 cups	frozen tater tots
3 Tbsp	unsalted butter
1/2 cup	granulated sugar
4 pkg	8-ounce cream cheese, softened
1 cup	additional cup of granulated sugar
4	large eggs
1/2 Tbsp	vanilla
1 cup	fresh strawberries, sliced
optional	strawberry glaze, as needed
optional	whipped cream, as needed



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DIRECTIONS:

Preheat the oven to 400° Fahrenheit. Arrange the tater tots on a baking sheet and bake them until crispy, about 12-15 minutes.

While the tater tots are baking, make the cheesecake filling. Place the four packages of cream cheese and 1 cup of sugar in a bowl. Using a hand mixer or a stand mixer, beat the cream cheese and the sugar until smooth.

With the mixer running at low speed, add the eggs one at a time until the batter is smooth. Add the vanilla. Set the cheesecake filling aside.

Remove the tater tots from the oven and lower the oven temperature to 325°.

Chop the tater tots into small pieces. Place them into a bowl and combine with the melted butter and 1/2 cup of sugar. Place the chopped tater tots into the bottom of a springform

cheesecake pan and press them down slightly to compact the crust.

Pour the cheesecake batter on top of the crust, place the cheesecake into the oven at 325° and bake for 45 minutes.

Remove the cheesecake from the oven and allow it to cool under refrigeration for at least four hours. Top the cheesecake with fresh strawberries, whipped cream and strawberry glaze if desired.

This recipe can be modified for a much shorter prep time by using a purchased "No-Bake Cheesecake Filling." Simply follow the steps for the crust, then pour the filling on top. Allow it to sit for 15 minutes in the refrigerator before slicing and serving.

Visit <https://eatwisconsinpotatoes.com/recipes/strawberry-cheesecake-with-tot-crust/>. **BCT**

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