

Easy Stracciatella Maqui Cheesecake Recipe

A stracciatella maqui cheesecake is more than a dessert, it's a vibrant celebration of flavors, textures, and natural ingredients. With its crunchy nut crust, chocolate-speckled stracciatella layer, and creamy maqui berry topping, this no-bake vegan cheesecake strikes the perfect balance between indulgence and wholesomeness.

It uses cashews, coconut cream, and natural sweeteners to achieve creaminess without dairy, while the maqui berry powder adds both superfood nutrition and a stunning purple hue. This recipe is ideal for special occasions, birthdays, or simply when you want to impress guests with a cake that looks as good as it tastes.

Why Maqui and Stracciatella Work Beautifully

The Bright Flavor of Maqui Berry

Maqui berries come from Patagonia and are celebrated for their antioxidant properties. Their tart-sweet flavor brings complexity to desserts. When blended into a cheesecake filling, maqui berry powder turns the layer into a creamy, purple showpiece that tastes fruity yet balanced.

This berry also pairs well with cashews and coconut cream, which mellow its tang. Much like citrus in a [moist flavorful citrus olive oil cake](#), maqui brightens rich bases and keeps them from feeling too heavy.

The Indulgence of Stracciatella

Stracciatella typically refers to gelato streaked with melted chocolate shards. In this cheesecake, the idea is recreated by folding finely chopped dark chocolate into cashew cream. Each bite delivers a mix of silky filling and crunchy chocolate bits.

This textural play keeps the cheesecake exciting. While the maqui layer offers fruity smoothness, the stracciatella layer provides contrast and indulgence.

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- Author: [Aaron recipes](#)
- Total Time: [5 hours 40 minutes](#)
- Yield: [10 servings 1x](#)

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Description

A no-bake vegan cheesecake with a nutty crust, creamy stracciatella layer, and vibrant maqui berry topping. Wholesome, indulgent, and visually stunning.

Ingredients

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Scale 1x 2x 3x

☐ — For the Crust —

☐ 80 g roasted almonds

☐ 80 g roasted cashews

☐ 3 tbsp coconut oil

☐ 2 tbsp cacao powder

☐ 2 tbsp agave

☐ — For the Stracciatella Layer —

☐ 240 g cashews, soaked 4 hours

☐ 100 g coconut cream

☐ 4–5 tbsp agave

☐ 4 tbsp coconut oil

☐ 3 tbsp lemon juice

☐ 50 g dark chocolate, finely chopped

☐ Vanilla powder to taste

☐ — For the Maqui Berry Layer —

☐ 160 g cashews, soaked 4 hours

☐ 80 g coconut cream

- ☐ 2 tbsp coconut oil
 - ☐ 100 g vegan white chocolate
 - ☐ 1–2 tbsp agave
 - ☐ 2 tbsp lemon juice
 - ☐ 2 tsp maqui berry powder
 - ☐ 3–4 tbsp almond milk
 - ☐ — For Topping —
 - ☐ 50 g dark chocolate, melted
 - ☐ Fresh blueberries or mint leaves
 - ☐ **Cook Mode** Prevent your screen from going dark
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Instructions

1. Line a 16 cm springform pan with parchment paper.
2. Blend almonds and cashews into fine crumbs. Add coconut oil, agave, and cacao powder. Press mixture into pan and chill.
3. Blend soaked cashews with coconut cream, agave, coconut oil, and lemon juice. Stir in frozen chopped dark chocolate. Spread over crust and chill.
4. Melt white chocolate. Blend soaked cashews with coconut cream, agave, coconut oil, lemon juice, and maqui berry powder. Add melted chocolate and almond milk if needed. Spread over stracciatella layer.
5. Freeze 4–5 hours until firm.
6. Before serving, drizzle melted dark chocolate and garnish with blueberries or mint leaves.

Notes

Chill coconut milk overnight for thick cream separation.

Freeze cheesecake for long storage; refrigerate for softer texture.

Replace maqui berry with acai or blueberry powder if preferred.

- Prep Time: 40 minutes

- Cook Time: 0 minutes
- Category: Dessert
- Method: No-Bake
- Cuisine: Vegan, Raw

Nutrition

- **Serving Size:** 1 slice
- **Calories:** 370
- **Sugar:** 20g
- **Sodium:** 65mg
- **Fat:** 26g
- **Saturated Fat:** 12g
- **Unsaturated Fat:** 12g
- **Trans Fat:** 0g
- **Carbohydrates:** 28g
- **Fiber:** 3g
- **Protein:** 7g
- **Cholesterol:** 0mg

Did you make this recipe?

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Core Ingredients

The Nutty Crust Foundation

The base is made of roasted almonds and cashews blended with cacao powder, coconut oil, and agave. Almonds provide a deep nutty flavor, cashews add body, cacao delivers a chocolate note, coconut oil helps the crust bind, and agave sweetens naturally.

Pressing the mixture into a springform pan creates a sturdy foundation. The crust is slightly crunchy but cohesive, balancing the creaminess of the layers above.

The Creamy Cashew Layers

Both layers rely on cashews soaked for several hours to soften. When blended with coconut cream, agave, and lemon juice, they form a smooth filling. Coconut oil helps the mixture set firmly once chilled.

The stracciatella filling is lightened by shards of dark chocolate, while the maqui berry filling incorporates vegan white chocolate and berry powder for sweetness, color, and complexity.

Preparing the Base

Mixing the Ingredients

Start by blending roasted almonds and cashews into fine crumbs. Add cacao powder, coconut oil, and agave, then process until sticky. Adjust sweetness by adding more agave if needed. The mixture should hold together when pinched.

This step is crucial because the crust supports the entire cheesecake. A well-balanced mix ensures the base doesn't crumble under pressure.

Pressing into the Pan

Line a springform pan with parchment paper. Press the mixture evenly across the base, using the back of a spoon or a flat-bottomed glass to compact it. A smooth, even crust guarantees stability and clean presentation. Refrigerate while preparing the fillings.

Making the Stracciatella Layer

Blending the Cashew Cream

Drain soaked cashews and add them to a high-speed blender with coconut cream, agave, lemon juice, and coconut oil. Blend until the mixture is silky. Adjust sweetness to taste. This step creates a smooth base for the chocolate shards.

Allow the mixture to cool slightly after blending, since heat can melt the chocolate before it's folded in.

Folding in Chocolate Pieces

Finely chop dark chocolate and freeze the pieces briefly before stirring them into the cashew cream. This helps them stay intact during mixing. The result is a speckled filling with texture. Spread this mixture over the crust, smoothing evenly. Return the pan to the fridge while preparing the next layer.

Crafting the Maqui Berry Layer

Infusing with White Chocolate

Melt vegan white chocolate slowly over low heat until smooth. Drain soaked cashews, then blend them with coconut cream, lemon juice, coconut oil, agave, and maqui berry powder. Add the melted chocolate and process until creamy. If the mixture feels too thick, add almond milk gradually until smooth.

The berry powder transforms the mixture into a vibrant purple layer. Its fruity tang complements the sweetness of white chocolate.

Pouring the Final Layer

Pour the maqui berry filling gently over the stracciatella layer. Smooth the surface with a spatula, tapping the pan lightly to release air bubbles. Freeze the cheesecake for at least 4–5 hours to set.

firmly.

Once frozen, the layers remain distinct, making the cake visually striking when sliced.

Decorating and Serving

Adding the Final Touches

Before serving, drizzle melted dark chocolate over the surface. Top with blueberries, edible flowers, or mint leaves. The dark drizzle contrasts with the purple layer, while garnishes add freshness and beauty.

Presentation matters in no-bake cakes, and simple decorations elevate the final result.

Serving Suggestions

Use a hot, sharp knife for clean slices. Dip the blade in hot water, wipe, and repeat between cuts. Serve chilled straight from the fridge or slightly thawed from the freezer for a creamier texture.

Pair this cheesecake with sparkling water, citrus iced tea, or light cocktails. Its fruity profile complements refreshing drinks.

Tips and Variations

Flavor Adaptations

If maqui powder isn't available, use acai, blueberry, or raspberry powder for similar color and flavor. Hazelnuts or pecans can replace almonds in the crust. A pinch of vanilla powder or citrus zest in the filling adds depth.

Dark chocolate can also be swapped for semi-sweet if you prefer a milder taste.

Dietary Adjustments

This cheesecake is already vegan and gluten-free. For a nut-free version, substitute cashews with sunflower seeds or silken tofu. Replace nuts in the crust with seeds and coconut flakes.

These changes ensure the recipe suits various dietary needs without compromising indulgence.

Storage and Make-Ahead

Storing Leftovers

The cheesecake keeps well in the freezer for up to two weeks, tightly wrapped to avoid freezer burn. Defrost in the fridge for about 20 minutes before serving. Refrigerated slices last up to five days, though texture may soften.

Preparing Ahead

This cake is perfect for make-ahead preparation. Assemble one or two days before serving to let flavors meld. Decorate just before serving to keep toppings fresh.

Its freezer-friendly nature makes it convenient for parties and events.

Frequently Asked Questions

Can I replace maqui berry powder?

Yes, you can substitute acai, blueberry, or raspberry powder. Each gives fruity notes and vibrant color, though the flavor profile will vary slightly.

Do I need to soak cashews overnight?

At least 4 hours of soaking is recommended, but overnight ensures the creamiest texture. A quick soak in hot water for 1 hour can work in emergencies.

Why didn't my cheesecake set?

It may not have frozen long enough. Ensure at least 4–5 hours in the freezer. Adding a bit more coconut oil can also help firm up the filling.

Can I use regular white chocolate?

Yes, though it may not be vegan. Vegan white chocolate ensures the cheesecake stays plant-based.

How can I make it nut-free?

Use sunflower seeds or silken tofu in place of cashews. Swap nuts in the crust for seeds. The texture will differ slightly, but the result remains creamy and delicious.

Conclusion

The easy stracciatella maqui cheesecake recipe blends indulgence with nourishment. The nutty crust, chocolate-studded stracciatella layer, and purple maqui berry topping create harmony in both flavor and appearance. This no-bake dessert is versatile, vegan, and gluten-free, making it suitable for a wide range of occasions and dietary needs. Whether you're preparing it for a party or personal treat, this cheesecake offers a balance of elegance, creativity, and wholesome enjoyment in every slice.