

## Creamy, Crunchy, and No-Bake-This Cheesecake Is Straight-Up Dangerously Good

Dangerously Good No-Bake Cheesecake



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

1 1/2 cups graham cracker crumbs  
1/2 cup unsalted butter, melted  
2 cups cream cheese, softened  
1 cup powdered sugar  
1 teaspoon vanilla extract  
1 cup heavy whipping cream  
Your choice of fruit or chocolate for topping

### DIRECTIONS

1. In a mixing bowl, combine the graham cracker crumbs and melted butter. Stir until the mixture resembles wet sand.
2. Press the crumb mixture firmly into the bottom of a 9-inch springform pan to form the crust. Set aside.
3. In another bowl, beat the softened cream cheese until smooth. Gradually add the powdered sugar and vanilla extract, mixing until well combined.
4. In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture until fully incorporated.
5. Pour the cheesecake filling over the crust and smooth the top with a spatula. Cover and refrigerate for at least 4 hours, or until set.
6. Once set, remove the cheesecake from the springform pan and top with your choice of fruit or chocolate before serving.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/creamy-crunchy-and-no-bake-this-cheesecake-is-straight-up-dangerously-good/>