

Perfect No-Bake Cheesecake - Creamy, Easy & Refreshingly Light

Perfect No-Bake Cheesecake - Creamy, Dreamy & Oven-Free



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20 min

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INGREDIENTS

For the Crust:

1½ cups (150g) graham cracker crumbs

¼ cup (50g) granulated sugar

¼ cup (115g) unsalted butter, melted

For the Cheesecake Filling:

16 oz (450g) cream cheese, softened

1 cup (240ml) heavy whipping cream

¼ cup (100g) granulated sugar

1 tsp vanilla extract

2 tbsp fresh lemon juice

1 tbsp unflavored gelatin (optional, for firmness)

2 tbsp water (to dissolve gelatin)

Optional Toppings:

Fresh fruit (strawberries, blueberries, lemon slices, etc.)

Whipped cream or fruit syrup

DIRECTIONS

- 1.** Make the Crust: In a bowl, mix together graham cracker crumbs, sugar, and melted butter until evenly moistened. Press firmly into the bottom of a 9-inch springform pan to create a flat, even layer. Chill in the refrigerator while you prepare the filling.
- 2.** Bloom the Gelatin (Optional): If using gelatin for added firmness, mix 1 tbsp gelatin with 2 tbsp water in a small bowl. Let sit for a few minutes to bloom.
- 3.** Beat the Cream Cheese: In a large bowl, beat the softened cream cheese, sugar, and vanilla extract until smooth and creamy.
- 4.** Whip the Cream: In another bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture, using a spatula.
- 5.** Finish the Filling: Add the lemon juice and mix to combine. If using gelatin: microwave the bloomed mixture for 10 seconds until dissolved, then stir it into the filling evenly.
- 6.** Assemble the Cheesecake: Pour the filling into the prepared crust. Smooth the top with a spatula. Refrigerate for at least 4 hours, or overnight for best results.
- 7.** Serve: Before serving, top with your favorite fresh fruit, whipped cream, or a drizzle of berry or lemon syrup. Slice and serve chilled.

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