

This Lemon-Lime Cherry Pistachio Cheesecake Is My Favorite Fresh No-Bake Treat

Lemon-Lime Cherry Pistachio Cheesecake



TIME
15 min

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INGREDIENTS

For the Crust:

- 1½ cups graham cracker crumbs
- 1/3 cup unsalted butter, melted
- 2 tbsp granulated sugar

For the Filling:

- 16 oz cream cheese, softened
- 1 cup powdered sugar
- ... cup fresh lemon juice
- ... cup fresh lime juice
- 1 tsp lemon zest
- 1 tsp lime zest
- 1 cup heavy whipping cream
- 1 cup pitted fresh or frozen cherries, halved
- ¾ cup shelled pistachios, roughly chopped

For Garnish:

- Extra pistachios, whole cherries, and citrus zest

DIRECTIONS

1. Step 1: Prepare the Crust: In a bowl, mix graham cracker crumbs, melted butter, and sugar until the texture resembles wet sand.
2. Press the mixture firmly into the bottom of a 9-inch springform pan.
3. Chill for 15 minutes while preparing the filling.
4. Step 2: Make the Cheesecake Filling: In a large bowl, beat cream cheese and powdered sugar until silky smooth.
5. Add lemon juice, lime juice, zest, and mix again until combined.
6. Step 3: Whip the Cream: In a separate bowl, whip the heavy cream until stiff peaks form.
7. Fold the whipped cream gently into the citrus cream cheese mixture.
8. Step 4: Add Fruit and Nuts: Fold in cherry halves and chopped pistachios until evenly distributed.
9. Pour the filling over the prepared crust and smooth the top with a spatula.
10. Step 5: Chill and Garnish: Cover and refrigerate the cheesecake for at least 4 hours (preferably overnight) until firm.
11. Before serving, top with extra pistachios, whole cherries, and a sprinkle of zest.

SWAPS & NOTES

Fridge: Store covered for up to 4 days.

Freezer: Wrap tightly and freeze for up to 2 months.

