

## Jelly Cheesecake Slice - A No-Bake Dream with a Fruity Finish

A Chilled No-Bake Dessert with Layers of Cream and Fruit



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### INGREDIENTS

For the Base:

200g digestive biscuits

100g butter, melted

For the Cheesecake Layer:

400g cream cheese

100g sugar

2 cups heavy cream

1 tsp vanilla extract (optional but recommended)

For the Jelly Layer:

1 packet flavored jelly

2 cups boiling water

Instructions:

1. Make the Base:

2. Make the Cheesecake Layer:

3. Add the Jelly Layer:

4. Chill & Slice:

Tips for Success:

Cool the jelly slightly before pouring to avoid melting the cheesecake layer.

Use vanilla or lemon extract for extra flavor in the cheesecake base.

Try adding sliced fruit (like strawberries or kiwi) between the cream layer and jelly.

A springform pan works great if you want to remove the whole slice cleanly.

Serving Suggestions & Pairings:

A tall glass of Blueberry Lemonade

A side of Cake Mix Cookies for a bake-sale-worthy platter

A no-bake dessert party featuring Pumpkin Delight or Oreo Cream Pie

Or go all-in on indulgence with Cookie Dough Brownie Bombs

Storage Tips:

Fridge: Store in an airtight container for up to 5 days.

Freezer: Not recommended, as jelly may lose texture when thawed.

Slice carefully with a hot knife for clean layers.

More Recipes You'll Love:

Pumpkin Delight Dessert

No-Bake Oreo Cream Pie

Cake Mix Cookies

Final Thoughts:

## DIRECTIONS

1. **Make the Base:** Crush the digestive biscuits (use a food processor or rolling pin). Mix with melted butter and press firmly into a greased baking dish. Chill in the fridge while preparing the filling.
2. **Make the Cheesecake Layer:** In a bowl, beat cream cheese, sugar, and vanilla extract (if using) until smooth.
3. In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture until fully combined and airy.
4. Spread this mixture evenly over the biscuit base.
5. **Add the Jelly Layer:** Prepare the jelly packet using 2 cups boiling water (as per instructions). Let it cool slightly—just enough so it won't melt the cheesecake layer, but still pourable.
6. Gently pour the jelly over the cream layer. Use the back of a spoon to soften the pour if needed to prevent breaking the surface.
7. **Chill & Slice:** Refrigerate for at least 4 hours, or overnight, until fully set.
8. Slice into squares and serve chilled.
9. **Tips for Success:** Cool the jelly slightly before pouring to avoid melting the cheesecake layer.
10. Use vanilla or lemon extract for extra flavor in the cheesecake base.
11. Try adding sliced fruit (like strawberries or kiwi) between the cream layer and jelly.
12. A springform pan works great if you want to remove the whole slice cleanly.
13. **Serving Suggestions & Pairings:** This cool dessert pairs perfectly with:

14. A tall glass of : Blueberry Lemonade
15. A side of : Cake Mix Cookies for a bake-sale-worthy platter
16. A no-bake dessert party featuring : Pumpkin Delight or Oreo Cream Pie
17. Or go all-in on indulgence with : Cookie Dough Brownie Bombs
18. Storage Tips: Fridge: Store in an airtight container for up to 5 days.
19. Freezer: Not recommended, as jelly may lose texture when thawed.
20. Slice carefully with a hot knife for clean layers.
21. More Recipes You'll Love: Pumpkin Delight Dessert
22. No-Bake : Oreo Cream Pie
23. Cake : Mix Cookies
24. Final Thoughts: This Jelly Cheesecake Slice is the perfect marriage of creamy indulgence and fruity freshness. It's easy to prep, fun to customize, and always a hit with kids and adults alike. Make it ahead and slice when ready-it's a no-bake win from top to bottom.
25. If you whip this up, tag @ChefManiac to share your slice! And follow us for more fun, fridge-friendly recipes every week.

## TIPS FOR SUCCESS

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Use vanilla or lemon extract for extra flavor in the cheesecake base.

Try adding sliced fruit (like strawberries or kiwi) between the cream layer and jelly.

A springform pan works great if you want to remove the whole slice cleanly.

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

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