

The Ultimate No-Bake Strawberry Cream Cheese Pie (Perfect for Summer)

This pie has three simple, perfect layers.



TIME
20 min

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INGREDIENTS

For the Graham Cracker Crust: 1 1/2 cups Graham Cracker Crumbs (about 10 full sheets)

1/3 cup Granulated Sugar

6 tbsp Unsalted Butter, melted

For the Cream Cheese Filling: 2 (8 oz) blocks

Full-Fat Cream Cheese, softened to room temperature

1 cup Powdered Sugar

1 tsp Vanilla Extract

1 (8 oz) container Whipped Topping (like Cool Whip), thawed

For the Fresh Strawberry Topping: 1 lb Fresh Strawberries, hulled and sliced or quartered

2 tbsp Granulated Sugar (optional, for macerating)

The Crust: A store-bought graham cracker crust works perfectly fine if you're short on time. You can also make a crust from vanilla wafers or shortbread cookies for a different flavor profile.

The Cream Cheese: It is crucial to use full-fat, block-style cream cheese for this recipe. Low-fat or whipped cream cheese will not set up properly and will result in a soupy pie. Also, make sure it's fully softened to room temperature to avoid lumps.

The Topping: The beauty of this pie is the fresh strawberries. If you want to create a bit of a natural glaze, you can toss the sliced strawberries with a couple of tablespoons of sugar and let them sit for about 20 minutes. This process, called

macerating, draws out the natural juices to create a light, delicious syrup.

Step-by-Step Instructions:

Make the Crust: In a medium bowl, stir together the graham cracker crumbs and 1/3 cup of granulated sugar. Pour in the melted butter and mix with a fork until all the crumbs are evenly moistened.

Press the Crust: Press the crumb mixture firmly and evenly into the bottom and up the sides of a 9-inch pie plate. Use the bottom of a measuring cup to get a nice, compact crust. Place the crust in the freezer to set while you prepare the filling.

Make the Filling: In a large bowl, beat the softened cream cheese with an electric hand mixer (or in a stand mixer) on medium speed until it is completely smooth and free of lumps. Add the powdered sugar and vanilla extract and beat again until smooth and creamy.

Fold in Whipped Topping: Gently fold the thawed whipped topping into the cream cheese mixture using a rubber spatula. Fold until just combined-you want to keep the mixture light and airy.

Fill and Chill: Remove the crust from the freezer and spread the cream cheese filling evenly inside. Smooth the top with your spatula. Cover the pie with plastic wrap and refrigerate for at least 6 hours, or preferably overnight. The pie must be thoroughly chilled to set properly.

Prepare the Topping: Just before serving, prepare your strawberries. If macerating, toss the sliced berries with sugar and let them sit. If not, simply slice or quarter them.

Decorate and Serve: Arrange the fresh strawberries over the top of the chilled, set pie. You can create a beautiful pattern or simply pile them high in the center. Slice and serve immediately.

Tips for Success:

Room Temperature Cream Cheese is NON-NEGOTIABLE: I can't stress this enough. If your cream cheese is even slightly cold, you will have a lumpy filling. Let it sit on the counter for at least an hour before you begin.

Respect the Chill Time: This is not a last-minute dessert. The long chill time is essential for the filling to firm up so you can get clean, beautiful slices. Don't rush it!

Dry Your Berries: After washing your strawberries, make sure to pat them completely dry with a paper towel before slicing and topping the pie. This prevents any excess water from pooling on your beautiful cream cheese filling.

Serving Suggestions:

Storage and Leftover Tips:

Storage: Cover any leftover pie with plastic wrap or store it in an airtight container in the

refrigerator. It will keep well for up to 4 days, although the crust may soften slightly over time.

More Recipes You Will Love:

For another pie-style treat, try This Grasshopper Pie with a Mint Chocolate Twist.

If you love Oreos, This No-Bake Oreo Cream Pie is a must-make.

For a crowd-pleasing classic, This Big Family Banana Pudding is always a hit.

And for the easiest summer cake ever, you have to see This Easy Ice Cream Sandwich Cake.

Final Thoughts:

DIRECTIONS

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10. **Dry : Your Berries:** After washing your strawberries, make sure to pat them completely dry with a paper towel before slicing and topping the pie. This prevents any excess water from pooling on your beautiful cream cheese filling.
11. **Serving Suggestions:** This pie is a complete showstopper on its own, served cold from the fridge. For the ultimate summer pairing, serve a slice with a tall, refreshing glass of This Blueberry Lemonade. The combination of fresh berries and cool, creamy dessert is pure bliss.
12. **Storage and Leftover Tips:** **Storage:** Cover any leftover pie with plastic wrap or store it in an airtight container in the refrigerator. It will keep well for up to 4 days, although the crust may soften slightly over time.
13. **More Recipes You Will Love:** If you're a fan of no-bake desserts that are perfect for beating the heat, you are in the right place! Check out these other amazing recipes:
14. For another pie-style treat, try : This Grasshopper Pie with a Mint Chocolate Twist.
15. If you love : Oreos, This No-Bake Oreo Cream Pie is a must-make.
16. For a crowd-pleasing classic, : This Big Family Banana Pudding is always a hit.
17. And for the easiest summer cake ever, you have to see This Easy Ice Cream Sandwich Cake.
18. **Final Thoughts:** The No-Bake Strawberry Cream Cheese Pie is summer dessert perfection. It's cool, creamy, refreshing, and celebrates the best produce the season has to offer. It's proof that you don't need to turn on your oven to create something truly special and delicious. So run to your local market, grab a pint of fresh strawberries, and treat yourself to this little slice of sunshine.
19. I hope you love it as much as I do. Let me know in the comments below!

SWAPS & NOTES

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The Cream Cheese: It is crucial to use full-fat, block-style cream cheese for this recipe.

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TIPS FOR SUCCESS

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Respect the Chill Time: This is not a last-minute dessert.

More recipes: [ChefManiac.com](#)

Original recipe: <https://chefmaniac.com/the-ultimate-no-bake-strawberry-cream-cheese-pie-perfect-for-summer/>