

Classic Cream Cheese Pie: Im Pretty Sure This is Cheesecake LOL

velvety smooth, perfectly tangy from the cream cheese, and just sweet enough



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INGREDIENTS

to create this dreamy Cream Cheese Pie:

For the Graham Cracker Crust: 1 1/2 cups graham cracker crumbs (about 10-12 full graham cracker sheets) ... cup granulated sugar 1/2 cup (1 stick) unsalted butter, melted:

DIRECTIONS

1. instructions.
2. Cream : Cheese:
3. Use full-fat brick-style cream cheese for the best texture and richness. Low-fat or whipped cream cheese might not set as firmly. Make sure it's completely softened to avoid lumps.
4. Sweetened : Condensed Milk:
5. This is essential for sweetness and structure; do not confuse it with evaporated milk.
6. Lemon : Juice:
7. Freshly squeezed lemon juice provides the best flavor and helps the pie set. Bottled lemon juice can be used in a pinch, but the flavor won't be as bright. The acidity of the lemon juice reacts with the sweetened condensed milk and cream cheese to help the filling firm up, so don't skip it!
8. Vanilla : Extract:
9. Good quality vanilla extract makes a difference. Clear vanilla can be used if you want to maintain a pure white filling.
10. Get creative! Aside from berries and whipped cream, you could use a fruit compote, chocolate syrup, or toasted coconut.
11. List of : Steps for the Recipe
12. Let's get this perfectly smooth pie assembled!
13. Prepare the : Crust:
14. In a medium bowl, combine the
15. graham cracker crumbs
16. granulated sugar

17. . Pour in the
18. melted butter
19. and mix thoroughly until all crumbs are moistened.
20. Press the : Crust:
21. 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 glass or your knuckles to get a compact, even layer. Place the crust in the refrigerator while you prepare the filling.
22. Prepare the : Cream Cheese Filling:
23. In a large mixing bowl, using an electric mixer, beat the
24. softened cream cheese
25. on medium speed until it is light, fluffy, and completely smooth, with no lumps. This is crucial for a silky filling.

SWAPS & NOTES

: it's velvety smooth, perfectly tangy from the cream cheese, and just sweet enough to feel like an indulgence.

The contrast with a crisp graham cracker crust is simply perfection.

It's an ideal dessert for warm weather when you don't want to heat up your kitchen, and it's so versatile for adding your favorite toppings.

Plus, the fact that it's "no-bake" means it's pretty much foolproof and comes together incredibly quickly.

TIPS FOR SUCCESS

Softened Cream Cheese: This is the most important tip!

Make sure your cream cheese is truly at room temperature and very soft.

This will prevent lumps and ensure a perfectly smooth, silky filling.

Take it out of the fridge at least an hour before you plan to make the pie.

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