

## No-Bake Strawberry Cheesecake Lasagna (Easy Layered Dessert Recipe)

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**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

For the Cheesecake Filling:

16 oz cream cheese, softened

1 cup powdered sugar

1 tsp vanilla extract

2 cups heavy whipping cream

For the Strawberry Layer:

1 lb fresh strawberries, hulled and sliced

$\frac{1}{2}$  cup granulated sugar

1 tbsp lemon juice

For the Crust:

2 packages graham crackers

$\frac{1}{2}$  cup unsalted butter, melted

For Garnish:

Fresh mint leaves

Additional sliced strawberries

### DIRECTIONS

- 1.** Macerate the Strawberries: Combine sliced strawberries, granulated sugar, and lemon juice. Let sit for 15 minutes until juicy and syrupy.
- 2.** Make the Cheesecake Filling: Beat softened cream cheese until smooth. Add powdered sugar and vanilla; beat again. In a separate bowl, whip the heavy cream to stiff peaks. Gently fold the whipped cream into the cream cheese mixture.
- 3.** Prepare the Crust: Crush graham crackers in a food processor into fine crumbs. Add melted butter and pulse until the texture resembles wet sand.
- 4.** Assemble the Layers: In a 9x13" baking dish:
- 5.** Press half the graham cracker mixture into the base.
- 6.** Spread half the cheesecake filling evenly.
- 7.** Top with half the macerated strawberries.
- 8.** Repeat the layers.
- 9.** Finish with more strawberries and optional garnishes.
- 10.** Chill & Serve: Refrigerate for at least 4 hours or overnight. Slice and serve chilled.

### SWAPS & NOTES

**Crust:** You can swap graham crackers for shortbread or Golden Oreo's for a sweeter crunch.

**Whipping Cream:** Store-bought whipped topping works in a pinch.

**Strawberries:** Frozen strawberries (thawed and drained) can be used if fresh are out of season.

**Flavor Boost:** Add a splash of almond extract to the cream cheese filling for a nutty twist. ???

## TIPS FOR SUCCESS

Use room temperature cream cheese to avoid lumps in your filling.

Fold, don't stir the whipped cream into the cheesecake mixture to keep it light and airy.

Let it chill thoroughly to help the layers set and slice cleanly.

Add mint and fresh berries right before serving to keep everything vibrant. ?

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