

## Grandma's Cherry Delight: Easy No-Bake Layered Dessert

Step into a world of simple, nostalgic sweetness with



OVEN  
**400°F**

TIME  
**5 min**

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### INGREDIENTS

2 cups graham cracker crumbs (about 12-14 full sheets)  
1/2 cup melted butter (unsalted recommended)  
8 oz. cream cheese, softened  
1 cup powdered sugar (confectioners' sugar)  
Dash of milk (about 1-2 tablespoons)  
1 can (21 oz) cherry pie filling  
8 oz. package of Cool Whip (thawed) or Dream Whip (prepared according to package directions)

### DIRECTIONS

1. Let's get this delicious : Grandma's Cherry Delight assembled!
2. Prepare : Crust: In a medium bowl, combine the 2 cups graham cracker crumbs and 1/2 cup melted butter. Stir well with a fork until the crumbs are evenly moistened. Press this mixture firmly into the bottom of a medium-sized baking dish (an 8x8 or 9x13 inch dish, depending on desired thickness of layers).
3. Bake : Crust (Optional but Recommended): Place the dish with the pressed crust in a preheated oven at 400°F (200°C) for 5 minutes. This brief bake helps set the crust and makes it sturdier. Remove from oven and let the crust cool completely at room temperature before proceeding. This can also be a no-bake crust by simply chilling it for 30 minutes in the fridge to set.
4. Make : Cream Cheese Layer: While the crust cools, in a separate bowl, combine the 8 oz. softened cream cheese, 1 cup powdered sugar, and a dash of milk (start with 1 tablespoon). Beat with an electric mixer until the mixture is smooth, creamy, and lump-free. Adjust milk if needed to achieve a spreadable consistency.
5. Assemble : Cream Cheese Layer: Once the crust is completely cooled, carefully spread the cream cheese mixture evenly over the graham cracker crust.
6. Add : Cherry Topping: Gently spoon the entire can of cherry pie filling over the cream cheese mixture, spreading it evenly to cover the layer.
7. Add : Whipped Topping: Finally, add the 8 oz. package of thawed Cool Whip (or prepared Dream Whip) to the very top, spreading it evenly across the cherry pie

filling layer.

8. **Chill:** Cover the baking dish loosely with plastic wrap or foil. Refrigerate for at least 2-4 hours, or preferably longer (even overnight), to allow the layers to set and the flavors to meld.
9. **Serve:** Slice and serve chilled.

## SWAPS & NOTES

**Graham Cracker Crumbs:** You can buy pre-made graham cracker crumbs or crush whole graham crackers in a food processor or by hand.

**Butter:** Unsalted melted butter is recommended for the crust.

**Cream Cheese:** Ensure your cream cheese is completely softened to room temperature for a smooth, lump-free filling.

Full-fat cream cheese is recommended for richness.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure cream cheese is at room temperature for a smooth, lump-free cream cheese layer.

**Press Crust Firmly:** A well-pressed crust will hold together better.

**Cool Crust Completely:** Don't spread the cream cheese layer onto a warm crust, or it will melt and become messy.

**Chill Time is Key:** Allow ample time for the dessert to chill.

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

Original recipe: <https://chefmaniac.com/grandmas-cherry-delight-easy-no-bake-layered-dessert/>