

Strawberry Cheesecake Lasagna: The Ultimate No-Bake Dessert

Here's why this dessert is a must-try:



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20 min

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INGREDIENTS

For the Layers:

2 cups graham cracker crumbs (or whole graham crackers, crushed)

1/4 cup melted butter

16 oz cream cheese (softened)

1 cup powdered sugar

1 teaspoon vanilla extract

2 cups heavy whipping cream (or 1 container Cool Whip)

2 cups fresh strawberries (sliced)

1 (3.4 oz) box instant vanilla pudding mix

1 1/2 cups cold milk

For the Topping:

1 cup whipped cream

Extra sliced strawberries

White chocolate shavings (optional)

How to Make No-Bake Strawberry Cheesecake Lasagna:

1. Prepare the Crust:

2. Make the Cheesecake Layer:

3. Prepare the Pudding Layer:

4. Add the Strawberry Layer:

5. Top It Off With Whipped Cream:

6. Garnish & Serve:

Pro Tips for the Best Strawberry Cheesecake

Lasagna:

Make it ahead - This dessert tastes even better

when it sits overnight, giving all the flavors time to meld.

Use fresh strawberries - While frozen strawberries work in a pinch, fresh ones add the best texture and flavor.

Customize the crust - Swap out graham crackers for crushed vanilla wafers or shortbread cookies for a different twist.

Lighten it up - Substitute Greek yogurt for half of the cream cheese to reduce the richness while keeping it creamy.

What to Serve With This Dessert:

A simple fruit salad with a honey-lime drizzle

Iced coffee or a vanilla latte for a sweet pairing

A glass of homemade strawberry lemonade

FAQs (From My Kitchen to Yours):

Why You'll Love This No-Bake Dessert:

DIRECTIONS

1. **Prepare the Crust:** I start by mixing graham cracker crumbs with melted butter until the texture resembles wet sand. Then, I press this mixture firmly into the bottom of a 9x13-inch dish, making sure it's evenly packed. After that, I pop it in the fridge to set while preparing the layers.
2. **Make the Cheesecake Layer:** In a mixing bowl, I beat the softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy. Once everything is well combined, I gently fold in 1 cup of whipped cream to lighten up the mixture. Then, I spread this layer evenly over the chilled graham cracker crust.
3. **Prepare the Pudding Layer:** For this step, I whisk together the instant vanilla pudding mix and cold milk until the mixture thickens. It only takes about 2 minutes for the pudding to reach the perfect consistency. Then, I carefully spread it over the cheesecake layer.
4. **Add the Strawberry Layer:** Next comes my favorite part-the strawberries! I arrange sliced strawberries evenly over the pudding layer, making sure every bite gets a pop of fresh fruit. The strawberries not only add sweetness but also bring a refreshing contrast to the creamy layers.
5. **Top It Off With Whipped Cream:** I spread the remaining whipped cream over the strawberry layer, making sure to smooth it out evenly. Then, I cover the dish with plastic wrap and let it chill in the fridge for at least 4 hours, though overnight is even better. This chilling time allows all the layers to set and the flavors to meld together beautifully.

6. **Garnish & Serve:** Just before serving, I like to add a little extra flair by topping the dessert with more fresh strawberries and a sprinkle of white chocolate shavings. It makes the dish look as good as it tastes! Then, I grab a spoon and dive right in.
7. **Pro Tips for the Best Strawberry Cheesecake Lasagna:** Make it ahead - This dessert tastes even better when it sits overnight, giving all the flavors time to meld.
8. **Use fresh strawberries** - While frozen strawberries work in a pinch, fresh ones add the best texture and flavor.
9. **Customize the crust** - Swap out graham crackers for crushed vanilla wafers or shortbread cookies for a different twist.
10. **Lighten it up** - Substitute Greek yogurt for half of the cream cheese to reduce the richness while keeping it creamy.
11. **What to Serve With This Dessert:** This no-bake lasagna is a treat on its own, but if I'm serving it at a party, I like to pair it with other light, fruity desserts or refreshing drinks:
 12. A simple fruit salad with a honey-lime drizzle
 13. Iced coffee or a vanilla latte for a sweet pairing
 14. A glass of homemade strawberry lemonade
15. **FAQs (From My Kitchen to Yours):** Q: Can I use a different fruit instead of strawberries?A: Absolutely! This recipe works beautifully with raspberries, blueberries, or even a mix of berries.
16. Q: Can I make this dessert ahead of time?A: Yes! In fact, it's best when chilled overnight, so it's a perfect make-ahead treat.
17. Q: What if I don't have instant pudding mix?A: You can make a homemade pudding by cooking 2 cups of milk with ... cup sugar, 1 tablespoon cornstarch, and a teaspoon of vanilla extract over medium heat until thickened.
18. Q: How long does this dessert last in the fridge?A: It stays fresh for up to 3 days, though it's best enjoyed within 24 hours for the freshest texture.
19. **Why You'll Love This No-Bake Dessert:** This No-Bake Strawberry Cheesecake Lasagna is a crowd-pleaser that's both simple and stunning. The combination of creamy layers, fresh strawberries, and a buttery graham cracker crust makes every bite irresistible. Plus, since it's completely no-bake, it's an easy go-to recipe for warm-weather gatherings or last-minute desserts.
20. Give this recipe a try, and let me know how it turns out! If you put your own spin on it, I'd love to hear about your variations. Enjoy!

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