

No-Bake Cherry Cheesecake Parfaits: Easy & Elegant Dessert

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TIME
20 min

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ChefManiac

INGREDIENTS

- 1 cup graham cracker crumbs
- 4 tablespoons unsalted butter, melted
- 8 oz cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup heavy whipping cream
- 1 can cherry pie filling

DIRECTIONS

1. Let's get cooking!
2. In a bowl, combine graham cracker crumbs and melted butter. Mix until well combined.
3. In another bowl, beat the softened cream cheese, powdered sugar, and vanilla extract until smooth and creamy.
4. In a separate bowl, whip the heavy cream until stiff peaks form, then gently fold it into the cream cheese mixture.
5. In serving glasses, layer the graham cracker mixture, followed by the cheesecake filling, and then a layer of cherry pie filling. Repeat the layers until the glasses are full.
6. Chill in the refrigerator for at least 2 hours before serving to allow the flavors to meld.

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

Original recipe: <https://chefmaniac.com/no-bake-cherry-cheesecake-parfaits-easy/>