

## Dazzling No-Bake Lemon Blueberry Cake: Perfect Summer Dessert

No-Bake Lemon Dazzling Blueberry Cream Cake: The Ultimate Refreshing Dessert!



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

to create this irresistible No-Bake Lemon Dazzling Blueberry Cream Cake :

For the Crust: 1 1/2 cups graham cracker crumbs 1/4 cup granulated sugar 1/2 cup unsalted butter , melted:

For the Lemon Cream Layer: 8 oz cream cheese , softened 1 cup heavy whipping cream 1/4 cup powdered sugar 2 tbsp fresh lemon juice 1 tbsp lemon zest:

For the Blueberry Topping: 1 cup fresh blueberries 2 tbsp granulated sugar 1 tbsp lemon juice:

### DIRECTIONS

1. preparation. It proves that you don't need to turn on your oven to create a dessert that's both elegant and incredibly delicious. Whether you're making it for a special occasion or just because you crave something sweet and refreshing, this cake is sure to become a new favorite.
2. What's your go-to no-bake dessert? Share your thoughts in the comments below!
3. Happy : Baking (or rather, No-Baking!),

### SWAPS & NOTES

**Crust:** While graham cracker crumbs are classic, you can experiment with other crumbs like vanilla wafers, shortbread cookies, or even digestive biscuits for a slightly different flavor.

**Cream Cheese:** Make sure your cream cheese is truly softened to room temperature.

This is crucial for a smooth, lump-free lemon cream layer.

**Blueberries:** Fresh blueberries are best for the topping, but you can use frozen blueberries if fresh aren't available.

### TIPS FOR SUCCESS

**Softened Cream Cheese:** I can't stress this enough!

If your cream cheese isn't soft, you'll end up with lumps, and nobody wants lumpy cheesecake!

**Chill Time is Your Friend:** Don't rush the chilling process for the crust or the lemon cream layer.

This is how the cake gets its structure and clean slices.

