

## Berrylicious Strawberry Crunch Cheesecake: A No-Bake Dream

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**TIME**  
**15-20 min**

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**ChefManiac**

### INGREDIENTS

2 cups crushed graham crackers  
1/2 cup melted butter  
2 cups heavy whipping cream, whipped to stiff peaks (for the filling)  
1 cup cream cheese, softened  
1/2 cup powdered sugar  
1 tsp vanilla extract  
2 cups fresh strawberries, sliced  
1/4 cup strawberry jam

### DIRECTIONS

1. Let's get this gorgeous Berrylicious Strawberry Crunch Cheesecake assembled!
2. Prepare the : Crust: In a medium bowl, combine the crushed graham crackers with the melted butter. Mix well until all the crumbs are evenly coated and resemble wet sand. Press this mixture firmly into the bottom of a 9-inch springform pan or a 9x13-inch baking dish. You can use the back of a spoon to pack it down. Place the crust in the refrigerator to chill and set while you prepare the filling (about 15-20 minutes).
3. Make the : Cheesecake Filling: In a large mixing bowl, beat the softened cream cheese until it's light and fluffy, about 2-3 minutes.
4. Add : Flavorings: Add the powdered sugar and vanilla extract to the cream cheese. Beat until smooth and well combined.
5. Fold in : Whipped Cream: Gently fold the 2 cups of pre-whipped heavy whipping cream (whipped to stiff peaks) into the cream cheese mixture until no streaks of plain whipped cream remain and the mixture is light and airy. Be careful not to deflate the whipped cream.
6. Assemble the : Cheesecake: Retrieve your chilled crust. Spoon the entire cheesecake filling evenly over the crust in the pan. Smooth the top with a spatula.
7. Prepare the : Strawberries: In a separate small bowl, gently toss the sliced fresh strawberries with the strawberry jam. This creates a beautiful, glossy strawberry topping.
8. Top the : Cheesecake: Carefully spoon the strawberry mixture evenly over the top of the cheesecake filling.

9. **Chill:** Cover the cheesecake tightly with plastic wrap and refrigerate for at least 4 hours, or ideally overnight. This allows the cheesecake to set properly and the flavors to meld beautifully.
10. **Serve:** Once fully chilled and set, remove the cheesecake from the springform pan (if using). Slice and serve! This cheesecake is perfect on its own, but you can add a little extra fresh whipped cream or a few whole strawberries for garnish if desired.

## SWAPS & NOTES

**Graham Crackers:** You can use a food processor to crush your graham crackers or place them in a Ziploc bag and crush them with a rolling pin.

For a slight variation, feel free to use vanilla wafers or even shortbread cookies.

**Heavy Whipping Cream:** Ensure your heavy whipping cream is very cold before whipping it.

Cold cream whips up faster and holds its stiff peaks better.

## TIPS FOR SUCCESS

**Chill Your Bowl and Whisk for Whipped Cream:** For the best whipped cream, chill your mixing bowl and whisk attachment in the freezer for 10-15 minutes before whipping the heavy cream.

**Don't Overbeat Cream Cheese:** Beat the cream cheese until smooth, but don't overbeat it, as this can incorporate too much air and lead to a less dense filling.

**Gentle Folding:** When combining the whipped cream with the cream cheese mixture, use a spatula and fold gently to maintain the airy texture of the whipped cream.

Chill Time is Crucial: The long chilling time is essential for the cheesecake to set properly.

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

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