

Creamy No-Bake Peach Blueberry Cheesecake: Perfect for Any Occasion

No-Bake Peach Blueberry Cheesecake: A Refreshing Taste of Summer Bliss!



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

1 ½ cups graham cracker crumbs
 ... cup granulated sugar
 ½ cup unsalted butter, melted
 3 (8 oz) packages cream cheese, softened
 1 cup granulated sugar
 1 tsp vanilla extract
 2 cups heavy cream, whipped to stiff peaks (see instructions below)
 Fresh peach slices (from 1-2 ripe peaches)
 Fresh blueberries (about 1 cup)
 Mixed peach-blueberry sauce (store-bought or homemade, see notes)

DIRECTIONS

1. Prepare Crust: In a medium bowl, combine the 1 ½ cups graham cracker crumbs, ... cup granulated sugar, and ½ cup melted unsalted butter. Stir with a fork until the crumbs are evenly moistened and resemble wet sand. Press this mixture firmly and evenly into the bottom of a 9-inch springform pan. Use the back of a spoon or the bottom of a flat glass to compact it tightly. Place the pan in the refrigerator to chill while you prepare the filling.
2. Make Cheesecake Filling: In a large mixing bowl, beat the 3 (8 oz) packages softened cream cheese and 1 cup granulated sugar with an electric mixer until the mixture is completely smooth, light, and creamy. Add 1 teaspoon vanilla extract and mix until just combined. In a separate, very cold bowl (metal bowls chilled in the freezer work great!), pour 2 cups of cold heavy cream. Using an electric mixer, beat the heavy cream until stiff peaks form. Gently fold the whipped heavy cream into the cream cheese mixture until it's fully incorporated and the filling is light and airy. Be careful not to overmix, which can deflate the whipped cream.
3. Assemble & Chill: Pour the creamy cheesecake mixture over the chilled graham cracker crust in the springform pan. Use an offset spatula or the back of a spoon to spread the mixture evenly and smoothly. Cover the springform pan loosely with plastic wrap. Refrigerate for at least 4 hours, or preferably overnight, to allow the cheesecake to set firmly. This is a crucial step for a well-structured no-bake cheesecake.
4. Top & Serve: Once the cheesecake is fully set,

carefully remove the sides of the springform pan. Transfer the cheesecake to a serving plate. Just before serving, garnish generously with fresh peach slices and fresh blueberries. Drizzle with your prepared mixed peach-blueberry sauce for an extra burst of fruity flavor and a beautiful presentation. Slice, serve, and enjoy your delightful No-Bake Peach Blueberry Cheesecake!

SWAPS & NOTES

) Swaps and Notes Cream Cheese: Ensure your cream cheese is fully softened to room temperature.

This is crucial for a smooth, lump-free cheesecake filling.

Whipped Heavy Cream: Make sure your heavy cream is very cold before whipping.

Cold cream whips up faster and holds its peaks better.

TIPS FOR SUCCESS

Softened Cream Cheese: This is the most critical tip for a smooth, lump-free no-bake cheesecake.

Cold Heavy Cream: Start with very cold heavy cream and a chilled bowl/beaters for the best whipped cream.

Don't Overmix: Overmixing the cream cheese after adding the cream can deflate the whipped cream, making the filling less airy.

Chill Time is Crucial: Do not cut the chilling time short!

