

## Grandma's Cherry Delight: A No-Bake Family Favorite

Here's what you'll need to create this beloved Grandma's Cherry Delight:



**TIME**  
**5 min**

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### INGREDIENTS

to create this beloved Grandma's Cherry Delight:

For the Crust: 2 cups graham cracker crumbs (from about 14-16 full graham cracker sheets) 1/2 cup (1 stick) unsalted butter, melted:

For the Cream Cheese Layer: 8 ounces cream cheese, softened (full-fat recommended) 1 cup powdered sugar (confectioners' sugar) Dash of milk (about 1-2 teaspoons, as needed for consistency):

For the Topping Layers: 1 (21-ounce) can cherry pie filling (or similar sized can, often 20-21 oz.) 1 (8-ounce) container Cool Whip, thawed, or 1 (8-ounce) package Dream Whip, prepared according to package:

### DIRECTIONS

1. directions
2. Swaps and : Notes
3. Graham : Cracker Crumbs:
4. You can buy pre-crushed graham cracker crumbs for convenience, or crush your own from whole sheets using a food processor or by placing them in a zip-top bag and crushing with a rolling pin.
5. Unsalted butter is preferred, but salted butter can be used; just omit any additional salt if you were to add it (though this recipe doesn't call for any in the crust).
6. Cream : Cheese:
7. Full-fat cream cheese is highly recommended for the best texture and flavor in the cream cheese layer. Ensure it's fully softened to avoid lumps.
8. Powdered : Sugar:
9. Also known as confectioners' sugar. Sift it if it's very lumpy to ensure a smooth cream cheese mixture.
10. Milk (in cream cheese layer):
11. Use just a tiny dash to help achieve a creamy, spreadable consistency. Too much will make it runny.
12. Cherry : Pie Filling:
13. While cherry is classic, you can easily swap this for other fruit pie fillings like blueberry, strawberry, or even apple.
14. Cool : Whip vs. Dream Whip:
15. Cool : Whip is a ready-to-use whipped topping. Dream Whip is a powdered mix that you prepare with milk and vanilla; it yields a slightly different texture but works well. You can also use homemade stabilized

whipped cream for a more gourmet touch (whipped heavy cream with powdered sugar and a bit of cream cheese or gelatin to stabilize).

16. List of : Steps for the Recipe
17. Prepare the : Crust:
18. In a medium mixing bowl, combine the 2 cups of graham cracker crumbs and 1/2 cup of melted butter. Stir with a fork until the crumbs are thoroughly moistened and resemble wet sand.
19. Press the crumb mixture firmly and evenly into the bottom of a medium-sized baking dish. A 9x13-inch dish is common, but an 8x8-inch or 9x9-inch dish will result in thicker layers if you prefer.
20. Bake the : Crust:
21. Place the dish with the pressed crust into a preheated oven at 400°F (200°C) for 5 minutes. This quick bake helps set the crust and makes it sturdier.
22. Remove from the oven and let the baked crust cool completely on a wire rack. It must be entirely cool before adding the cream cheese mixture.
23. Prepare the : Cream Cheese Layer:
24. While the crust is cooling, in a mixing bowl, combine the 8 ounces of softened cream cheese, 1 cup of powdered sugar, and a dash (about 1-2 teaspoons) of milk.
25. Using an electric mixer (or a whisk), beat the ingredients together until the mixture is light, creamy, and smooth, with no lumps of cream cheese remaining. Scrape down the sides of the bowl as needed.

## SWAPS & NOTES

**Graham Cracker Crumbs:** You can buy pre-crushed graham cracker crumbs for convenience, or crush your own from whole sheets using a food processor or by placing them in a zip-top bag and crushing with a rolling pin.

**Butter:** Unsalted butter is preferred, but salted butter can be used; just omit any additional salt if you were to add it (though this recipe doesn't call for any in the crust).

**Cream Cheese:** Full-fat cream cheese is highly recommended for the best texture and flavor in the cream cheese layer.

Ensure it's fully softened to avoid lumps.

## TIPS FOR SUCCESS

**Soften Cream Cheese:** Ensure your cream cheese is at room temperature and very soft before mixing.

This is key to achieving a smooth, lump-free cream cheese layer.

Firm Crust: Press the graham cracker crumbs very firmly into the pan.

This helps prevent the crust from falling apart when serving.

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Original recipe: <https://chefmaniac.com/grandmas-cherry-delight-a-no-bake-family-favorite/>