

Easy No-Bake Cheesecake with Blueberries: My Favorite Summer Dessert

Easy No-Bake Cheesecake with Blueberries



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup granulated sugar
- 6 tablespoons unsalted butter, melted

For the Filling:

- 16 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 tablespoon fresh lemon juice
- 1 cup heavy cream, chilled

For the Topping:

- 1 1/2 cups fresh blueberries

Optional: A simple blueberry sauce or whipped cream

Swaps and Notes:

Crust: You can use a food processor to crush graham crackers, or simply place them in a resealable bag and crush them with a rolling pin. You can also use other cookies like crushed Oreos or Biscoff for a different flavor profile.

Cream Cheese: Make sure your cream cheese is at room temperature. This is crucial for getting a smooth, lump-free filling.

Heavy Cream: The heavy cream is what gives the filling its light and fluffy texture. It needs to be very cold to whip up properly.

Blueberries: Fresh blueberries are best for the topping, but frozen blueberries would also work if

you thaw them and pat them dry. You can also mix other berries, like raspberries or strawberries.

Step-by-Step Instructions:

Prepare the Crust: In a medium bowl, combine the graham cracker crumbs and granulated sugar. Pour in the melted butter and stir with a fork until the mixture resembles wet sand. Press the mixture firmly into the bottom of a 9-inch pie dish or springform pan. Place the crust in the freezer to chill while you make the filling.

Whip the Cream: In a separate medium bowl, using a hand mixer or a stand mixer with a whisk attachment, whip the chilled heavy cream on high speed until stiff peaks form. Set aside.

Make the Filling: In a large bowl, beat the softened cream cheese with a hand mixer until it is smooth and creamy. Beat in the powdered sugar, vanilla extract, and fresh lemon juice until well combined and smooth.

Combine the Filling: Gently fold the whipped heavy cream into the cream cheese mixture using a spatula. Be careful not to deflate the whipped cream-fold until just combined.

Assemble and Chill: Pour the filling over the chilled crust and smooth the top with a spatula. Place the cheesecake in the refrigerator and let it chill for at least 4 hours, but preferably overnight, to allow it to set completely.

Add Topping and Serve: Just before serving, top the cheesecake with fresh blueberries. You can also add a drizzle of a simple blueberry sauce if you wish. Slice and serve cold.

Tips for Success:

Softened Cream Cheese: This is the #1 tip for a smooth filling. Leave your cream cheese on the counter for at least an hour before you start.

Chill Everything: Make sure your heavy cream is very cold and your crust is chilled. This helps the filling set properly and holds its shape.

Don't Overmix: When folding in the whipped cream, a gentle hand is key. Overmixing will cause the cream to deflate, and you'll lose that light, airy texture.

Give it Time: Don't rush the chilling process! The cheesecake needs a minimum of 4 hours to set, but it's best to make it the day before you plan to serve it.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 450 kcal

Carbohydrates: 40g

Protein: 8g

DIRECTIONS

1. **Prepare the : Crust:** In a medium bowl, combine the graham cracker crumbs and granulated sugar. Pour in the melted butter and stir with a fork until the mixture resembles wet sand. Press the mixture firmly into the bottom of a 9-inch pie dish or springform pan. Place the crust in the freezer to chill while you make the filling.
2. **Whip the : Cream:** In a separate medium bowl, using a hand mixer or a stand mixer with a whisk attachment, whip the chilled heavy cream on high speed until stiff peaks form. Set aside.
3. **Make the : Filling:** In a large bowl, beat the softened cream cheese with a hand mixer until it is smooth and creamy. Beat in the powdered sugar, vanilla extract, and fresh lemon juice until well combined and smooth.
4. **Combine the : Filling:** Gently fold the whipped heavy cream into the cream cheese mixture using a spatula. Be careful not to deflate the whipped cream-fold until just combined.
5. **Assemble and : Chill:** Pour the filling over the chilled crust and smooth the top with a spatula. Place the cheesecake in the refrigerator and let it chill for at least 4 hours, but preferably overnight, to allow it to set completely.
6. **Add : Topping and Serve:** Just before serving, top the cheesecake with fresh blueberries. You can also add a drizzle of a simple blueberry sauce if you wish. Slice and serve cold.
7. **Tips for Success:** **Softened Cream Cheese:** This is the #1 tip for a smooth filling. Leave your cream cheese on the counter for at least an hour before you start.

8. **Chill : Everything:** Make sure your heavy cream is very cold and your crust is chilled. This helps the filling set properly and holds its shape.
9. **Don't : Overmix:** When folding in the whipped cream, a gentle hand is key. Overmixing will cause the cream to deflate, and you'll lose that light, airy texture.
10. **Give it : Time:** Don't rush the chilling process! The cheesecake needs a minimum of 4 hours to set, but it's best to make it the day before you plan to serve it.
11. **Serving Suggestions and Pairings:** This no-bake cheesecake is fantastic on its own. You can serve it with extra fresh berries, a dollop of whipped cream, or a fresh mint leaf for garnish. For a light and refreshing drink pairing, you could serve a glass of blueberry lemonade to complement the flavors of the dessert.
12. **Nutritional Information (per serving, approximate):**
Calories: 450 kcal
13. **Carbohydrates:** 40g
14. **Protein:** 8g
15. **Fat:** 30g
16. **Saturated : Fat:** 18g
17. **Cholesterol:** 70mg
18. **Sodium:** 250mg
19. **Fiber:** 2g
20. **Sugar:** 28g
21. **Disclaimer:** Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. **Storage and Leftover Tips:** This cheesecake can be stored in the refrigerator, covered loosely, for up to 3 days. To store it longer, you can wrap individual slices and freeze them for up to 1 month. Thaw in the refrigerator for a few hours before serving.
23. **More Recipes You'll Love:** If you're a fan of easy, no-bake desserts, you might also like these other recipes:
24. **This :** Grasshopper Pie is my favorite no-bake dessert with a mint chocolate twist
25. **This :** Easy Ice Cream Sandwich Cake is my favorite no-bake summer dessert

SWAPS & NOTES

Crust: You can use a food processor to crush graham crackers, or simply place them in a resealable bag and crush them with a rolling pin.

You can also use other cookies like crushed Oreos or Biscoff for a different flavor profile.

Cream Cheese: Make sure your cream cheese is at room temperature.

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

TIPS FOR SUCCESS

Softened Cream Cheese: This is the #1 tip for a smooth filling.

Leave your cream cheese on the counter for at least an hour before you start.

Chill Everything: Make sure your heavy cream is very cold and your crust is chilled.

This helps the filling set properly and holds its shape.

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

Original recipe: <https://chefmaniac.com/easy-no-bake-cheesecake-with-blueberries-my-favorite-summer-dessert/>