

5-Ingredient No-Bake Cherry Delight: The Easiest Dessert for a Crowd

It's Infinitely Adaptable:



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15 min

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INGREDIENTS

Swaps and Notes:

Make it Gluten-Free: Use gluten-free graham crackers or a nut-based crust (like finely ground almonds mixed with butter) for the base.

Crust Alternatives: You can substitute the graham crackers with vanilla wafers, shortbread cookies, or even golden Oreo crumbs.

Dairy Swaps: For a lighter filling, you can use Neufchâtel cheese (1/3 less fat cream cheese). Be aware that full-fat cream cheese provides the best flavor and stability.

Fruit Filling: Not a fan of cherry? This recipe works beautifully with canned blueberry, strawberry, or even pineapple pie filling. If you want a fall twist, try making my recipe for [This Pumpkin Delight Dessert Is My Favorite No-Bake Fall Treat](#).

Step-by-Step Instructions:

CRUST:

Melt the Butter: Add the butter to a medium bowl. Microwave for 30 seconds or until melted.

Combine Ingredients: Add the graham cracker crumbs and the 3 tablespoons of granulated sugar to the bowl with the melted butter and mix well until every crumb is coated and it resembles wet sand.

Press the Crust: Pat the crumb mixture firmly into the bottom of a sprayed 8x8 baking dish (you can use a 9x9, but the crust will be thinner). Use the bottom of a measuring cup or glass to ensure it's

tightly packed. Set aside.

FILLING:

Whip the Cream Cheese: Add the softened cream cheese to a large bowl. Mix with an electric hand mixer (or a stand mixer) until the cream cheese is completely smooth and free of any lumps. This is key for a silky filling!

Add Sweeteners: Add the powdered sugar and vanilla extract and mix well until fully combined and the mixture is fluffy. Scrape down the sides of the bowl.

Fold in Cool Whip: Add the entire container of thawed Cool Whip and gently mix until the Cool Whip and cream cheese mixture are just combined. Do not overmix, as this can deflate the whipped topping and make the filling runny.

ASSEMBLY:

Layer the Filling: Spread the cream cheese filling evenly over the graham cracker crust, using a spoon or an offset spatula.

Add the Topping: Spoon the entire can of cherry pie filling over the top of the cream cheese layer. Carefully spread the filling evenly over the top, making sure not to mix it into the cream cheese layer below.

Chill and Serve: Cover the dish tightly with plastic wrap and chill in the refrigerator for at least 4 hours, but ideally overnight. This allows the crust to set and the layers to firm up, making for clean slices.

Tips for Success:

Soften the Cream Cheese: The single most important step for a lump-free filling is to ensure your cream cheese is at true room temperature. Take it out of the fridge at least an hour before you plan to start.

Don't Overmix the Cool Whip: Once the Cool Whip is added, mix it only until no streaks remain. Overmixing will cause the filling to lose its airy structure.

Chill Time is Mandatory: While it's tempting to dig in right away, the 4-hour chill time is non-negotiable. It allows the crust to set and the cream cheese layer to become solid, ensuring beautiful, clean squares when serving.

For Crispier Crust: If you prefer a crispier crust, you can pre-bake it for 8-10 minutes at 350°F before cooling completely and adding the filling.

Serving Suggestions and Pairings:

A refreshing beverage: A glass of homemade Blueberry Lemonade is the ideal tangy, cool contrast to the creamy sweetness.

A savory appetizer: Start your meal with something like a slice of Baked Brie Appetizer, which offers a warm, savory start to balance out the sweetness.

Nutritional Information (Per Serving):

Yields: 9 servings (based on an 8x8 dish)

Estimated Calories: 350-400 kcal

Fat: 18g

Carbohydrates: 45g

Protein: 4g

Storage and Leftover Tips:

Refrigerate: Store leftover Cherry Delight tightly covered with plastic wrap in the refrigerator for up to 4 days. The graham cracker crust will soften slightly over time, but the flavor remains excellent.

Freezing: I generally don't recommend freezing this dessert, as the cream cheese and whipped topping can separate and become watery upon thawing. It's best consumed within the week.

DIRECTIONS

- 1. CRUST:** Melt the Butter: Add the butter to a medium bowl. Microwave for 30 seconds or until melted.
- 2. Combine :** Ingredients: Add the graham cracker crumbs and the 3 tablespoons of granulated sugar to the bowl with the melted butter and mix well until every crumb is coated and it resembles wet sand.
- 3. Press the :** Crust: Pat the crumb mixture firmly into the bottom of a sprayed 8x8 baking dish (you can use a 9x9, but the crust will be thinner). Use the bottom of a measuring cup or glass to ensure it's tightly packed. Set aside.
- 4. FILLING:** Whip the Cream Cheese: Add the softened cream cheese to a large bowl. Mix with an electric hand mixer (or a stand mixer) until the cream cheese is completely smooth and free of any lumps. This is key for a silky filling!
- 5. Add :** Sweeteners: Add the powdered sugar and vanilla extract and mix well until fully combined and the mixture is fluffy. Scrape down the sides of the bowl.
- 6. Fold in :** Cool Whip: Add the entire container of thawed Cool Whip and gently mix until the Cool Whip and cream cheese mixture are just combined. Do not overmix, as this can deflate the whipped topping and make the filling runny.
- 7. ASSEMBLY:** Layer the Filling: Spread the cream cheese filling evenly over the graham cracker crust, using a spoon or an offset spatula.
- 8. Add the :** Topping: Spoon the entire can of cherry pie filling over the top of the cream cheese layer. Carefully spread the filling evenly over the top, making sure not to mix it into the cream cheese layer

below.

9. **Chill and : Serve:** Cover the dish tightly with plastic wrap and chill in the refrigerator for at least 4 hours, but ideally overnight. This allows the crust to set and the layers to firm up, making for clean slices.
10. **Tips for Success: Soften the Cream Cheese:** The single most important step for a lump-free filling is to ensure your cream cheese is at true room temperature. Take it out of the fridge at least an hour before you plan to start.
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12. **Chill : Time is Mandatory:** While it's tempting to dig in right away, the 4-hour chill time is non-negotiable. It allows the crust to set and the cream cheese layer to become solid, ensuring beautiful, clean squares when serving.
13. **For : Crispier Crust:** If you prefer a crispier crust, you can pre-bake it for 8-10 minutes at 350°F before cooling completely and adding the filling.
14. **Serving Suggestions and Pairings:** Cherry Delight is best served cold, straight from the fridge. Garnish each piece with a dollop of fresh whipped cream and maybe a few shaved almonds for an extra touch.
15. **For a perfect backyard brunch or dessert spread, pair this light, fruity dessert with:**
16. **A refreshing beverage:** A glass of homemade Blueberry Lemonade is the ideal tangy, cool contrast to the creamy sweetness.
17. **A savory appetizer:** Start your meal with something like a slice of Baked Brie Appetizer, which offers a warm, savory start to balance out the sweetness.
18. **Nutritional Information (Per Serving):** Yields: 9 servings (based on an 8x8 dish)
19. **Estimated :** Calories: 350-400 kcal
20. **Fat:** 18g
21. **Carbohydrates:** 45g
22. **Protein:** 4g
23. **Note:** This is an estimate based on standard ingredient brands and an 8x8 dish cut into 9 servings. Actual nutrition will vary.
24. **Storage and Leftover Tips:** This is a great make-ahead dessert!
25. **Refrigerate:** Store leftover Cherry Delight tightly covered with plastic wrap in the refrigerator for up to 4 days. The graham cracker crust will soften slightly over time, but the flavor remains excellent.

SWAPS & NOTES

CRUST Graham cracker crumbs 1 1/2 cups (about 9 whole crackers) Use store-bought or make your own.

CRUST Granulated sugar 3 tablespoons For sweetness and structure.

CRUST Unsalted butter, melted 6 tablespoons Roughly 1/2 a stick.

FILLING Cream cheese, full-fat 8 ounces Softened to room temperature is crucial for a smooth filling.

TIPS FOR SUCCESS

Soften the Cream Cheese: The single most important step for a lump-free filling is to ensure your cream cheese is at true room temperature .

Take it out of the fridge at least an hour before you plan to start.

Don't Overmix the Cool Whip: Once the Cool Whip is added, mix it only until no streaks remain.

Overmixing will cause the filling to lose its airy structure.

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

Original recipe: <https://chefmaniac.com/5-ingredient-no-bake-cherry-delight-the-easiest-dessert-for-a-crowd/>