

## Festive & Fast: No-Bake Peppermint Cheesecake Recipe

No-Bake Peppermint Cheesecake: The Easiest, Creamiest Holiday Dessert



**TIME**  
**15 min**

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### INGREDIENTS

Crust:

Filling:

Topping:

### DIRECTIONS

1. Follow these simple steps for a perfect no-bake cheesecake every time.
2. Prepare the Crust and Pan: Crush the Cookies: Finely crush the chocolate sandwich cookies in a food processor or by hand in a large Ziploc bag until they resemble fine sand.
3. Mix and : Press: In a medium bowl, combine the cookie crumbs and 21 cup of melted butter. Mix until all the crumbs are evenly moistened.
4. Set the : Pan: Press the mixture firmly and evenly into the bottom of a 9-inch springform pan. Use the bottom of a measuring cup to help create a dense, flat layer.
5. Chill: Place the crust in the refrigerator for at least 15 minutes while you prepare the filling.
6. Make the Creamy Peppermint Filling: Whip the Cream: In a large bowl, use a hand mixer or stand mixer with the whisk attachment to beat the 2 cups of cold heavy cream until stiff peaks form. This is your stabilizer, so make sure it's firm! Set aside.
7. Beat the : Cream Cheese: In a separate large bowl, beat the fully softened cream cheese and powdered sugar until the mixture is completely smooth and there are absolutely no lumps. This is critical for a smooth filling.
8. Add : Flavor and Color: Mix in the peppermint extract and the optional few drops of red food coloring until combined.
9. Fold in the : Whipped Cream: Gently fold the whipped cream into the cream cheese mixture in two or three additions. Use a rubber spatula and a gentle lifting

motion to incorporate it without deflating the air.

10. Add : Peppermint Crunch: Gently stir in the 21 cup of crushed candy canes.
11. Chill and Serve: Assemble: Carefully spread the filling mixture evenly over the chilled crust. Smooth the top with the back of a spoon or an offset spatula.
12. Refrigerate: Cover the cheesecake loosely with plastic wrap (avoiding direct contact with the filling) and refrigerate for a minimum of 4 hours, or preferably overnight, to allow it to fully set.
13. Garnish and : Serve: Once firm, carefully remove the springform ring. Garnish the top with extra whipped cream, a dusting of crushed candy canes, and an optional chocolate drizzle. Slice and enjoy!

## SWAPS & NOTES

Chocolate Sandwich Cookie Crumbs 2 cups About 25-30 Oreos, finely crushed (including the filling).

Melted Unsalted Butter 21 cup (1 stick) Don't substitute!

Butter is essential for holding the crust together.

Export to Sheets Filling Ingredient Amount Notes Cream Cheese 16 oz (two 8-oz blocks) Crucially , must be fully softened to room temperature.

## TIPS FOR SUCCESS

Room Temp Cream Cheese is Non-Negotiable: If your cream cheese is cold, your filling will be lumpy, guaranteed.

Let it sit out for at least an hour before starting.

Do Not Overmix the Fold: Once you add the whipped cream, switch to a spatula and fold gently.

Overmixing will knock the air out of the whipped cream, resulting in a dense, flat filling instead of a light, airy one.

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

Original recipe: <https://chefmaniac.com/festive-fast-no-bake-peppermint-cheesecake-recipe/>