

## The Ultimate Caramel Drip Cheesecake: An Elegant No-Bake Showstopper

Gâteau au fromage goutte de caramel



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Buttery Crust:

200 g (2 cups): Graham cracker crumbs or digestive biscuits

100 g (7 tbsp): Unsalted butter, melted

2 tbsp: Granulated sugar (optional, for extra sweetness)

For the Cheesecake Filling (No-Bake):

400 g (14 oz): Full-fat cream cheese, softened to room temperature

250 ml (1 cup): Heavy whipping cream, chilled

120 g (1/2 cup): Powdered sugar, sifted

1 tsp: Pure vanilla extract

10 g (1 tbsp): Gelatin powder + 3 tbsp water  
(Optional, for a firmer, professional slice)

For the Signature Caramel Sauce:

200 g (1 cup): Granulated sugar

80 g (6 tbsp): Unsalted butter, cubed

120 ml (1/2 cup): Heavy cream, room temperature

Pinch of sea salt: To create that perfect salted caramel depth

### DIRECTIONS

- 1. Build the Foundation:** In a medium bowl, combine your crushed biscuits, melted butter, and sugar. Stir until the mixture looks like wet sand. Press this firmly into the bottom of a 9-inch springform pan. Use the bottom of a flat glass to ensure it's packed tight. Pop it in the fridge for at least 30 minutes to set.
- 2. Prepare the Filling:** If using gelatin, sprinkle it over the water and let it "bloom" for 5 minutes, then microwave for 10 seconds until liquid. In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla until completely smooth. In a separate chilled bowl, whip your heavy cream until stiff peaks form. Gently fold the whipped cream (and gelatin) into the cream cheese mixture using a spatula.
- 3. The Big Chill:** Pour the filling over your chilled crust and smooth the top with an offset spatula. Cover with plastic wrap and refrigerate for at least 4-6 hours, though overnight is best for the flavors to meld.
- 4. Master the Caramel Drip:** This is the fun part! Melt the sugar in a heavy-bottomed saucepan over medium heat, stirring constantly until it turns a deep amber color. Immediately whisk in the butter (be careful, it will bubble!). Slowly pour in the cream while whisking. Let it simmer for 1 minute, add your salt, and then remove from heat. **Crucial Step:** Let the caramel cool until it is barely warm before pouring over the cold cheesecake.
- 5. Decorate and Serve:** Once the caramel has set slightly on the cake, pipe swirls of whipped cream around the border. Garnish with fresh cherries, chocolate pieces, or even mini cookies for a whimsical look.

## SWAPS & NOTES

**The Crust:** If you want to lean into the cookie theme, you can swap the graham crackers for crushed Chocolate Chip Cookie Bites.

**The Cream Cheese:** Always use the brick-style cream cheese, not the spreadable kind in a tub.

The tub versions contain more water and won't set properly.

**The Gelatin:** While optional, I highly recommend it if you are serving this at a party.

## TIPS FOR SUCCESS

**Temperature Matters:** Your cream cheese must be at room temperature to avoid lumps, but your heavy cream must be ice-cold to whip properly.

**The "Drip" Technique:** For the perfect drip, use a squeeze bottle or a spoon to apply the caramel to the edges first, then fill in the center.

**Clean Slices:** Dip a sharp knife in hot water and wipe it dry between every single cut.

This ensures those beautiful, professional-looking layers.

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

Original recipe: <https://chefmaniac.com/the-ultimate-caramel-drip-cheesecake-an-elegant-no-bake-showstopper/>