

No-Bake Strawberry Lemonade Cloud Pie - A Refreshing Slice of Summer

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15 min

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INGREDIENTS

- 1 pre-made graham cracker crust
- 1 cup heavy whipping cream
- 8 oz cream cheese, softened
- 1 cup powdered sugar
- 1/2 cup lemonade (fresh or bottled)
- 1 cup strawberries, sliced
- Zest of 1 lemon

DIRECTIONS

- 1. Whip the Cream:** In a large bowl, whip the heavy whipping cream until soft peaks form. Be careful not to over-whip-it should be light and fluffy. Set this aside.
- 2. Beat the Cream Cheese and Sugar:** In a separate bowl, beat the softened cream cheese and powdered sugar together until smooth and creamy. This is the rich, velvety base of your pie.
- 3. Add the Lemonade and Zest:** Pour in the lemonade and add the lemon zest to the cream cheese mixture. Mix until fully combined and smooth. This is where the bright, citrusy flavor really comes through.
- 4. Fold in the Whipped Cream:** Gently fold the whipped cream into the lemony cream cheese mixture. I do this slowly, with a spatula, to keep the texture airy and soft. Don't rush this part-you want to keep that fluffy cloud-like feel.
- 5. Layer the Filling:** Pour half of the filling into the pre-made graham cracker crust. Spread it evenly with the back of a spoon or spatula.
- 6. Add a Layer of Strawberries:** Arrange a layer of sliced strawberries on top of the cream filling. I love making a pretty spiral pattern, but you can scatter them casually if you prefer.
- 7. Finish with More Filling:** Pour the remaining cream mixture on top of the strawberries and smooth out the top. The pie will already look irresistible at this point!
- 8. Chill Until Set:** Cover the pie and place it in the refrigerator for at least 4 hours to set. If you can leave it overnight, it becomes even more luscious.

9. **Slice and Enjoy:** Once the pie is set, slice it up and serve. I like to garnish each slice with an extra strawberry or a sprig of mint for that final, fresh touch.

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