

Best Summer Dessert: Strawberry Cream Cheese Icebox Cake Recipe

The Ultimate No-Bake Strawberry Cream Cheese Icebox Cake



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15 min

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INGREDIENTS

Strawberry Layer:

1 pound (450g) Fresh Strawberries: Washed, hulled, and thinly sliced.

2 tablespoons Granulated Sugar: This is optional but highly recommended for macerating the berries to draw out those delicious juices.

Cream Cheese Filling:

16 ounces (450g) Cream Cheese: Ensure it is softened to room temperature for a lump-free filling.

1 cup Powdered Sugar: For a smooth, sweet finish.

2 teaspoons Vanilla Extract: High-quality extract makes a huge difference here.

1% cups Heavy Whipping Cream: Alternatively, you can use 8 ounces of whipped topping if you're in a pinch.

Base and Layers:

18 Graham Cracker Sheets: You may need a few more or less depending on the exact dimensions of your 9x13 dish.

DIRECTIONS

- 1. Prepare the Strawberries:** Start by slicing your strawberries thinly. Place them in a medium bowl and sprinkle with granulated sugar. Toss them gently. Let them sit for 10-15 minutes. This "macerating" process is key because the resulting syrup will help soften the crackers later.
- 2. Whip Up the Filling:** In a large mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla until the mixture is light and fluffy. In a separate chilled bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture. You want to keep as much air in the mixture as possible!
- 3. Assemble the Cake:** Spread a very thin layer of the cream mixture on the bottom of your 9x13 dish. This acts as "glue" for your first layer of graham crackers. Lay down a flat layer of crackers, breaking them to fit the corners. Spread 1/3 of the cream mixture over the crackers, then top with 1/3 of the strawberries. Repeat this process until you have three layers of each, finishing with a beautiful arrangement of strawberries on top.
- 4. The Big Chill:** This is the most important step! Cover the dish tightly and refrigerate for at least 6 hours, though overnight is truly best. This time allows the crackers to transform into "cake."
- 5. Serve and Enjoy:** Garnish with extra mint or a few crushed crackers right before serving to add a bit of fresh color and texture.

SWAPS & NOTES

The Crackers: If you can't find graham crackers, Biscoff cookies or vanilla wafers work beautifully.

Just keep in mind that Biscoff will add a spiced, caramel note.

The Fruit: While strawberries are the star here, you can easily swap in blueberries or raspberries.

If you love fruit-forward treats, you might also enjoy pairing this with a glass of Blueberry Lemonade.

TIPS FOR SUCCESS

Room Temp Cream Cheese: If your cream cheese is cold, you will end up with tiny lumps in your filling.

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

Cold Heavy Cream: On the flip side, your heavy cream should be ice cold to ensure it whips up into sturdy peaks.

Don't Rush the Chill: If you cut into it too early, the crackers will still be crunchy and the layers will slide apart.

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