

## Lemon Lovers' Dream Cheesecake - No-Bake Filling with Fresh Lemon Curd

No-Bake Lemon Cheesecake with Lemon Sugar Cookie Crust



**OVEN**  
**375°F**

**TIME**  
**9 min**

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### INGREDIENTS

Lemon Sugar Cookie Crust:

1... cups all-purpose flour

1 tsp baking powder

Pinch of salt

3/4 cup sugar (plus extra for rolling)

1 tbsp lemon zest

1/2 cup unsalted butter, room temperature

1 egg, room temperature

... tsp vanilla extract

... tsp lemon oil

No-Bake Lemon Cheesecake Filling:

2 tsp unflavored powdered gelatin

... cup water

16 oz cream cheese, room temperature

1/2 cup sugar

1/2 tsp lemon oil

2/3 cup heavy cream

1/2 cup powdered sugar, sifted

Lemon Curd:

2 eggs, beaten

1/3 cup sugar

1/3 cup lemon juice

1 tbsp unsalted butter

Whipped Cream:

1/2 cup heavy cream, cold

2 tbsp powdered sugar

## DIRECTIONS

1. Prepare the Cookie Dough: Preheat oven to 375°F (190°C) and grease a 9-inch springform pan.
2. Whisk flour, baking powder, and salt in a bowl. In a mixer, rub lemon zest into sugar until fragrant. Beat in butter until light and fluffy. Add egg, vanilla, and lemon oil. Mix in dry ingredients just until combined.
3. Bake Garnish Cookies: Scoop about 10 small dough balls, roll in sugar, and bake on a lined tray for 7-9 minutes until lightly golden. Cool completely.
4. Bake the Crust: Press remaining dough evenly into the springform pan. Bake 13-15 minutes until lightly golden at the edges. Cool completely.
5. Bloom the Gelatin: Sprinkle gelatin over water and let sit 5 minutes. Microwave 10-20 seconds until smooth and dissolved. Cool slightly.
6. Make the Cheesecake Filling: Beat cream cheese and sugar until smooth. Slowly mix in cooled gelatin, lemon zest, and lemon oil.
7. In a separate bowl, whip heavy cream with powdered sugar to soft peaks. Gently fold into cream cheese mixture. Spread over cooled crust and chill at least 2 hours.
8. Cook the Lemon Curd: Rub zest into sugar in a saucepan. Add lemon juice and eggs. Cook over low heat, stirring constantly, until thickened and it coats the back of a spoon.
9. Strain through a sieve, stir in butter, press plastic wrap directly on the surface, and chill 30 minutes.
10. Whip & Finish: Whip heavy cream with powdered sugar until peaks form. Spread or pipe over chilled

cheesecake. Spoon lemon curd on top and garnish with lemon sugar cookies or crumbs.

## SWAPS & NOTES

: The crust is a soft lemon sugar cookie instead of traditional graham crackers.

The filling is no-bake, ultra-smooth, and incredibly creamy.

The lemon curd adds a bold, tangy finish.

It's elegant enough for holidays but easy enough for weekends.

## TIPS FOR SUCCESS

Always use room temperature cream cheese for a silky filling.

Rub lemon zest into sugar to release maximum flavor.

Let the crust cool completely before adding filling.

Chill at least 2-4 hours for proper setting.

**More recipes: [ChefManiac.com](#)**

Original recipe: <https://chefmaniac.com/lemon-lovers-dream-cheesecake-no-bake-filling-with-fresh-lemon-curd/>