

The Best No-Bake Strawberry Crunch Cheesecake with Graham Cracker Crust

No-Bake Strawberry Crunch Cheesecake (Ultra Creamy & Easy to Make!)



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INGREDIENTS

Strawberry Crunch:

... cup freeze-dried strawberries, ground to powder

9 vanilla sandwich cookies

2 tbsp salted butter, melted

Graham Cracker Crust:

2 cups graham cracker crumbs (about 15 crackers)

2 tbsp sugar

10 tbsp unsalted butter, melted

No-Bake Cheesecake Filling:

24 oz cream cheese, room temperature

$\frac{1}{2}$ cup sugar

... cup sour cream, room temperature

2 tsp lemon juice

2 tsp vanilla bean paste

$\frac{3}{4}$ cup freeze-dried strawberries, ground

1... cups heavy cream, cold

... cup powdered sugar

Vanilla Bean Whipped Cream:

$\frac{1}{2}$ cup heavy cream, cold

2 tbsp powdered sugar

$\frac{1}{2}$ tsp vanilla bean paste

DIRECTIONS

1. Make the Strawberry Crunch: In a food processor, pulse freeze-dried strawberries and sandwich cookies into coarse crumbs. Drizzle in melted butter and pulse until lightly combined. Chill until ready to use.
2. Prepare the Crust: Grease a 9-inch springform pan. Pulse graham crackers and sugar until fine. Add melted butter and pulse until evenly coated. Press firmly into the bottom and 1-2 inches up the sides. Chill while preparing the filling.
3. Beat the Cheesecake Base: In a stand mixer, beat cream cheese and sugar until completely smooth and creamy. Scrape the bowl well to remove any lumps.
4. Flavor the Filling: Add sour cream, lemon juice, and vanilla bean paste. Mix until silky and fully incorporated.
5. Divide the Batter: Pour half into a separate bowl (this remains vanilla). Add freeze-dried strawberry powder to the remaining half and mix until smooth and evenly pink.
6. Whip the Cream: In a clean bowl, whip cold heavy cream with powdered sugar until soft peaks form.
7. Fold Gently: Divide whipped cream between both mixtures. Gently fold into each until light and fluffy. Don't overmix.
8. Layer the Cheesecake: Spread the strawberry layer into the chilled crust and smooth evenly. Carefully spread the vanilla layer on top.
9. Chill to Set: Cover and refrigerate for 6-8 hours, preferably overnight, until firm.
10. Make the Whipped Cream: Whip heavy cream and powdered sugar until peaks form. Add vanilla bean paste and mix

briefly.

11. Decorate: Remove cheesecake from pan. Sprinkle generously with strawberry crunch. Pipe or dollop whipped cream and garnish with fresh strawberries.

SWAPS & NOTES

Fresh strawberries will add too much moisture.

You can substitute vanilla extract for vanilla bean paste, but the flavor won't be quite as rich.

Full-fat cream cheese gives the best structure and creaminess.

Double the strawberry topping and press some between layers.

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