

Simple No-Bake Cheesecake Jars Everyone Will Love

1 1/4 cups graham cracker crumbs



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INGREDIENTS

- 1 1/4 cups graham cracker crumbs
- 1/4 cup salted butter, melted
- 1/4 cup granulated sugar
- 1 package (8 ounces) cream cheese, softened
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- 1 cup heavy cream
- 1 can (21 ounces) blueberry pie filling, or another topping of choice

DIRECTIONS

1. Make the crust: In a medium bowl, combine the graham cracker crumbs, melted butter, and granulated sugar. Stir until the crumbs are evenly moistened.
2. Fill the jars with the crust: Divide the graham cracker mixture evenly among six 8-ounce jars. Press the mixture gently into an even layer at the bottom of each jar.
3. Make the cheesecake filling: In a large bowl, beat the softened cream cheese, powdered sugar, and vanilla extract with an electric mixer on medium-high speed until smooth and creamy.
4. Whip the cream: In a separate bowl, beat the heavy cream until medium peaks form. Be careful not to overbeat it.
5. Fold the filling together: Gently fold the whipped cream into the cream cheese mixture until fully combined.
6. Add the filling to the jars: Transfer the cheesecake filling to a large piping bag. Pipe the filling evenly into the jars over the graham cracker crust.
7. Add the topping: Top each jar with a few tablespoons of blueberry pie filling or your topping of choice.
8. Chill before serving: Refrigerate the jars for at least 1 hour before serving for a denser, more cheesecake-like texture.

SWAPS & NOTES

Blueberry pie filling makes these jars especially easy and pretty, but cherry, raspberry, apple, or even lemon curd work

beautifully too.

Fresh fruit also makes a lighter option if you want something a little less sweet.

Salted butter adds a nice balance to the graham cracker crust, but unsalted butter can work just as well if that is what you

have on hand.

Be sure the cream cheese is softened before mixing.

TIPS FOR SUCCESS

Use softened cream cheese so the filling turns out silky and smooth.

Cold cream cheese can leave lumps behind.

Stop at medium peaks so it still folds easily into the filling without becoming too stiff.

Piping the filling into the jars helps keep the layers neat and makes the finished dessert look especially polished.

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