

Cherry Pecan Cheesecake Lush: The No-Bake Dessert Everyone Will Ask For

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INGREDIENTS

A buttery base or crust
Cream cheese or cheesecake-style filling
Cherry pie filling or sweet cherry topping
Chopped or toasted pecans
A whipped topping or creamy finishing layer

DIRECTIONS

1. Prepare the base: Start with your crust or bottom layer. This is often a buttery mixture pressed into the pan and chilled or baked briefly, depending on the version you are making. The goal is a firm, slightly rich layer that supports the creamy filling.
2. Make the cheesecake layer: Beat together the cream cheese portion of the dessert until smooth and fluffy. This layer should feel light but rich, with that classic cheesecake-style flavor that gives the dessert its signature character.
3. Add the cherry layer: Spread the cherry topping evenly over the cheesecake layer. This is where the dessert gets its bright, fruity contrast and that eye-catching ruby color.
4. Add pecans and finishing layer: Sprinkle on the pecans where appropriate, either between layers or on top, depending on the style of the recipe. Finish with whipped topping or the final creamy layer.
5. Chill thoroughly: Refrigerate the dessert until fully set. This step matters because it helps the layers firm up and makes serving much neater and easier.
6. Slice and serve: Serve chilled, with extra pecans or cherry topping if desired.

SWAPS & NOTES

The cherry layer brings brightness and sweetness, the cheesecake filling makes it rich and silky, and the pecans add that little bit of buttery crunch that keeps every bite interesting.

It is one of those desserts that feels familiar in the best way, but still stands out because of the layered presentation.

I also love that it is so make-ahead friendly.

In fact, desserts like this are often even better after a little time in the fridge because the layers settle and the flavors come together.

TIPS FOR SUCCESS

The biggest tip for success with a lush dessert is patience.

That is what transforms it from a soft layered dessert into those clean, pretty slices everyone wants on their plate.

Make sure your cream cheese is fully softened before mixing.

That helps prevent lumps and gives you the smoothest possible filling.

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