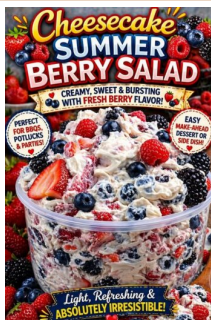


## No-Bake Cheesecake Summer Berry Salad That's Light, Creamy, and Fresh

Cheesecake Summer Berry Salad That Tastes Like a No-Bake Dessert Dream



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### INGREDIENTS

- 1 cup cream cheese, softened
- 1/2 cup Greek yogurt
- 2 tablespoons honey or maple syrup
- 1 cup mixed berries, such as strawberries, blueberries, and raspberries

### DIRECTIONS

1. In a medium mixing bowl, beat the softened cream cheese until smooth.
2. Add the : Greek yogurt and honey or maple syrup.
3. Mix until the mixture is creamy, smooth, and well combined.
4. Gently fold in the mixed berries.
5. Chill for a bit before serving if you want it extra cool and refreshing.
6. Spoon into bowls or serving cups and serve.

### SWAPS & NOTES

Greek yogurt adds a nice tang and helps lighten the cream cheese, but vanilla yogurt can be used if you want a sweeter, more dessert-like finish.

Honey gives the salad a classic, mellow sweetness, while maple syrup adds a slightly deeper flavor.

For the berries, use whatever looks best and freshest.

Strawberries, blueberries, raspberries, and blackberries all work beautifully here.

### TIPS FOR SUCCESS

Let the cream cheese sit at room temperature before mixing.

That makes a huge difference in getting a silky, cheesecake-like texture.

Fold the berries in gently so they stay whole and do not break down too much into the creamy mixture.

This keeps the salad looking fresh and pretty.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/no-bake-cheesecake-summer-berry-salad-thats-light-creamy-and-fresh/>