

Classic Cherry Delight Recipe: A No-Bake Dessert You'll Love

If you're looking for a simple yet show-stopping dessert, this



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INGREDIENTS

- 7 tablespoons unsalted butter
- 1 1/2 cups graham cracker crumbs (about 9 whole crackers)
- 3 tablespoons granulated sugar
- 8 ounces cream cheese, softened
- 1 cup powdered sugar
- 1 teaspoon pure vanilla extract
- 1 container cool whip (8 ounces)
- 1 can cherry pie filling (21 ounces)

Instructions:

Melt the butter in a medium bowl by microwaving for about 30 seconds.

Mix in the graham cracker crumbs and sugar until fully combined.

Firmly press the crumb mixture into the bottom of a greased 8x8-inch baking dish. Set aside.

In a large bowl, beat the softened cream cheese until smooth and lump-free.

Add the powdered sugar and vanilla, mixing well.

Fold in the cool whip until just combined. Be careful not to overmix.

Spread the filling evenly over the graham cracker crust using a spatula.

Spoon the cherry pie filling over the cream cheese layer.

Carefully spread the cherries to cover the filling evenly.

Refrigerate for at least 2 hours (or overnight for best results) to set.

Serve chilled and enjoy!

Tips for Perfect Cherry Delight:

Swap the Fruit: Don't like cherries? Use blueberry, strawberry, or apple pie filling for a personalized twist.

Graham Cracker Variations: Add a pinch of cinnamon to the crust mixture for extra flavor.

Pro Presentation Tip: Garnish with fresh fruit or whipped cream for a professional touch.

Why This Recipe Stands Out:

DIRECTIONS

1. For the : Crust:
2. Melt the butter in a medium bowl by microwaving for about 30 seconds.
3. Mix in the graham cracker crumbs and sugar until fully combined.
4. Firmly press the crumb mixture into the bottom of a greased 8x8-inch baking dish. Set aside.
5. For the : Filling:
6. In a large bowl, beat the softened cream cheese until smooth and lump-free.
7. Add the powdered sugar and vanilla, mixing well.
8. Fold in the cool whip until just combined. Be careful not to overmix.
9. Spread the filling evenly over the graham cracker crust using a spatula.
10. Add the : Cherry Topping:
11. Spoon the cherry pie filling over the cream cheese layer.
12. Carefully spread the cherries to cover the filling evenly.
13. Chill & : Serve:
14. Refrigerate for at least 2 hours (or overnight for best results) to set.
15. Serve chilled and enjoy!
16. Tips for Perfect Cherry Delight: Swap the Fruit: Don't like cherries? Use blueberry, strawberry, or apple pie filling for a personalized twist.
17. Graham : Cracker Variations: Add a pinch of cinnamon to the crust mixture for extra flavor.

18. Pro : Presentation Tip: Garnish with fresh fruit or whipped cream for a professional touch.
19. Why This Recipe Stands Out: This Cherry Delight is more than a dessert-it's a conversation starter. Its simple preparation makes it accessible for any skill level, while its rich, creamy taste will have guests raving for more. Perfect for potlucks, holidays, or a cozy night in, this dessert is versatile and timeless.
20. Did you enjoy this recipe? Let me know in the comments and share it with your friends! For more easy and delicious recipes, check out I Wuv Cooking.

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