

Make This No-Bake Cheesecake That Tastes Like Summer

This no-bake cheesecake stands out for several reasons:



TIME
20 min

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INGREDIENTS

1 1/2 cups graham cracker crumbs
1/2 cup unsalted butter, melted
2 cups cream cheese, softened
1 cup powdered sugar
1 teaspoon vanilla extract
1 cup heavy whipping cream
Fresh fruit for topping (strawberries, blueberries, or peaches)

DIRECTIONS

- 1. Prepare the : Crust:** In a mixing bowl, combine the graham cracker crumbs and melted butter. Stir until the mixture resembles wet sand. Press this mixture firmly into the bottom of a 9-inch springform pan to create an even layer. This step is crucial for a sturdy crust.
- 2. Make the : Filling:** In a large bowl, beat the softened cream cheese with an electric mixer until smooth. Gradually add the powdered sugar and vanilla extract, mixing until well combined. This is where the cheesecake gets its creamy texture.
- 3. Whip the : Cream:** In a separate bowl, whip the heavy cream until stiff peaks form. Gently fold the whipped cream into the cream cheese mixture. This step adds lightness to the filling, making it airy and delightful.
- 4. Assemble the : Cheesecake:** Pour the cream cheese filling over the prepared crust, smoothing the top with a spatula. Cover the cheesecake with plastic wrap and refrigerate for at least 4 hours, or overnight for best results.
- 5. Serve and : Enjoy:** Once set, carefully remove the sides of the springform pan. Top with fresh fruit before slicing. Each bite will transport you to a sunny day!

TIPS FOR SUCCESS

Use Room Temperature Ingredients: Ensure your cream cheese is at room temperature for a smoother filling.

Cold cream cheese can lead to lumps.

Experiment with Flavors: Try adding lemon zest for a citrusy twist or a splash of coconut extract for a tropical vibe.

Chill Longer for Best Results: If you have the time, letting the cheesecake chill overnight will enhance the flavors and improve the texture.

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