

No-Bake Cheesecake

Easy no-bake cheesecake recipe with creamy filling and graham cracker crust. No oven required! Perfect dessert ready in 20 minutes plus chilling time.

20 min

PREP

20 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup unsalted butter
- 2 tbsp brown sugar
- 1 pinch salt
- 1 cup whipped cream
- 1 cup powdered sugar
- 1 cup cream cheese
- 1 tsp fresh lemon juice
- 1 tsp vanilla extract
- 1 cup strawberry

Instructions

- 1 Prepare the Graham Cracker Crust**

Pulse 1 cup of graham crackers in a food processor until they form fine, even crumbs.
- 2** Melt 2 tablespoons of butter in the microwave for 30-45 seconds until fully melted.
- 3** Add the melted butter and 1 pinch of salt to the graham cracker crumbs and pulse until the mixture holds together when squeezed.
- 4** Press the crumb mixture firmly into the bottom and up the sides of a greased 9-inch springform pan, using the bottom of a measuring cup to create an even, compact layer.
- 5** Place the crust in the freezer for 30 minutes to set completely.

6 **Make the Cheesecake Filling**

Beat 1 cup of room temperature cream cheese and 1 cup of confectioner's sugar with an electric mixer on medium speed until completely smooth and fluffy, about 3-4 minutes.

7 Add 1 teaspoon vanilla extract and 1 teaspoon lemon juice to the cream cheese mixture and beat until well combined.

8 In a separate clean bowl, whip 1 cup of cold heavy cream with an electric mixer on high speed until stiff peaks form, about 3-4 minutes.

9 Gently fold the whipped cream into the cream cheese mixture using a rubber spatula, making slow, gentle motions to keep the mixture light and airy.

10 **Assemble and Chill**

Remove the crust from the freezer and spoon the filling into the prepared crust, spreading it evenly to the edges.

11 Cover tightly with plastic wrap and refrigerate for at least 4 hours or overnight until the filling is completely set and firm to the touch.

12 Run a thin knife around the edges to loosen the cheesecake, then remove the springform pan sides and slice with a clean knife between each cut.

Tips

Ensure cream cheese is at room temperature before mixing to prevent lumps. Take it out of the refrigerator 2-3 hours before starting, or soften quickly by cutting into small cubes.

Whip heavy cream until stiff peaks form but don't overbeat, as this can cause the cream to separate and create a grainy texture in your finished cheesecake.

Use a springform pan for easiest removal, but if you don't have one, line a regular cake pan with parchment paper, leaving overhang for easy lifting.

Press the graham cracker crust firmly and evenly using the bottom of a measuring cup or flat-bottomed glass for the most professional-looking base.

For the smoothest filling, beat cream cheese and sugar first until completely smooth before folding in the whipped cream gently to maintain airiness.

Chill for at least 4 hours or overnight for best texture - the longer chilling time allows the flavors to meld and the texture to fully set.

Run a knife under hot water and dry before each slice for clean, professional-looking cuts through the creamy filling.

Add a tablespoon of lemon juice to brighten the flavors and help the cheesecake set properly, especially in humid conditions.