

Pi?meyen (No Bake) Cheesecake

Easy no-bake cheesecake recipe with graham cracker crust and creamy filling. Ready in 3 hours, no oven required. Perfect for any occasion!

20	20	8	Easy
HAZIRLIK DK	TOPLAM DK	PORSIYON	ZORLUK

Pi?meyen (No Bake) Cheesecake

Malzemeler

- 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

Yap?l???

- 1 Prepare the Crust**

Process 1 cup graham crackers in a food processor until finely ground into crumbs, about 30 seconds.
- 2** Melt 2 tablespoons butter in microwave for 20-30 seconds until liquid.
- 3** Add melted butter, 1 pinch salt to the graham cracker crumbs and pulse 5-6 times until mixture resembles wet sand and holds together when squeezed.
- 4** Transfer mixture to a 9-inch springform pan and press firmly into bottom and 1 inch up the sides using the back of a measuring cup.
- 5** Place crust in freezer for 30 minutes while preparing filling.
- 6 Make the Filling**

Beat 1 cup heavy cream with an electric mixer on medium-high speed until stiff peaks form, about 2-3 minutes.
- 7** Transfer whipped cream to a separate bowl and refrigerate.
- 8** Beat 1 cup cream cheese and 1 cup powdered sugar in the same mixing bowl on medium speed until completely smooth and fluffy, about 3 minutes.
- 9** Add 1 teaspoon vanilla extract and 1 teaspoon lemon juice to cream cheese mixture and beat for 30 seconds until combined.
- 10** Gently fold the chilled whipped cream into cream cheese mixture using a rubber spatula, making gentle sweeping motions until just combined with no streaks.

11 **Assemble and Set**

Remove crust from freezer and spoon filling into prepared pan, spreading evenly to edges with an offset spatula.

12 Cover with plastic wrap and refrigerate for at least 4 hours or overnight until completely set and firm to touch.

13 **Serve**

Run a thin knife around edges to release cheesecake, then remove springform ring and slice with a clean knife between each cut.

?puçlar?

Use room temperature cream cheese for easier mixing and a smoother texture. Cold cream cheese can create lumps that are difficult to eliminate.

Whip your heavy cream to stiff peaks before folding it into the cream cheese mixture. This ensures the cheesecake will hold its shape when set.

For a chocolate version, substitute chocolate graham crackers for the crust or add 3 tablespoons of cocoa powder to the filling.

Line your pan with parchment paper for easy removal. Leave some overhang to lift the cheesecake out effortlessly.

Don't overmix once you add the whipped cream. Gentle folding motions preserve the airiness that gives no-bake cheesecake its characteristic light texture.

Chill your mixing bowl and beaters in the freezer for 15 minutes before whipping cream for better results.

For clean slices, dip your knife in warm water and wipe clean between each cut.

Add a tablespoon of lemon juice to brighten the flavor and help the cheesecake set better.