

No Bake Cheesecake

Version 1

Serves 8



Crust:

- 150 g graham cracker crumbs or crushed digestive biscuits
- 15 g white sugar (optional)
- 85 g unsalted butter, melted

Filling:

- 240 ml cold whipping cream (36-40% butterfat)
- 227 g cream cheese, room temperature
- 50 g white sugar
- 1 tsp vanilla extract

Topping:

- 595 g canned cherry pie filling and topping

Fruit sauce:

- 570 g fresh strawberries, blueberries, etc.
- 50-65 g white sugar
- Freshly squeezed lemon.
- Puree in blender until desired texture.

Graham Cracker Crust:

1. In a large bowl, mix together the **graham cracker crumbs**, **sugar**, and melted **butter**.
2. Press onto the bottom and up the sides of a buttered 20 or 23-cm tart pan with a removable bottom. Press the crumb mixture onto the bottom and up the sides of the pan. Cover with plastic wrap and place in the refrigerator to chill while making the filling.

Cheesecake Filling:

1. In the bowl of a mixer, fitted with the whisk attachment, whip the **cream** until soft peaks form. Transfer the whipped cream to a clean bowl.
2. Next, place the **cream cheese** in the same bowl you whipped the cream. Using the paddle attachment, beat the cream cheese until smooth. Add the **sugar** and **vanilla** extract and beat until light and fluffy. Scrape down the sides and bottom of the bowl as needed.
3. Gradually fold or beat the whipped cream into the cream cheese mixture until smooth and creamy.
4. Pour the filling over the chilled graham cracker crust and smooth the top with the back of a spoon or an offset spatula. Cover and place in the refrigerator for at least an hour before serving.
5. Spread the cherry filling over the cream cheese filling or serve it on the side. Can be stored in the refrigerator for about five days.

No-Bake Strawberry Cheesecake

Version 2

Crust:

- 200 g vanilla wafers*, crushed
- 60 g butter, melted
- 50 g finely chopped nuts (pecans or almonds work well)

Filling:

- 225 g cream cheese or mascarpone, softened
- 200 ml heavy cream, cold
- 100 g (1/2 cup) granulated sugar
- 1 tsp vanilla extract
- 1 T lemon juice

Strawberry Topping:

- 250 g fresh strawberries, hulled and sliced
- 50 g sugar
- 1 T lemon juice
- 1 tsp cornstarch + 1 tbsp water (optional, for thickening)



*Morinaga “Moonlight Cookie” [ムーンライト] – 2 boxes = a little over 200 g

Make the Crust:

1. Mix crushed **vanilla wafers**, melted **butter**, and chopped **nuts** in a bowl.
2. Press firmly into the bottom of a [20 cm springform pan or pie dish](#).
3. Chill in the fridge while preparing the filling.

Prepare the Filling:

4. Beat the **cream cheese** or **mascarpone** with **sugar**, **vanilla**, and **lemon juice** until smooth.
5. In a separate bowl, whip the **cold heavy cream** until stiff peaks form.
6. Gently fold the whipped cream into the cream cheese mixture until combined.
7. Spread evenly over the crust. **Chill for at least 4 hours, preferably overnight.**

Make the Strawberry Topping:

8. In a small saucepan, combine **strawberries**, **sugar**, and **lemon juice** over **medium heat**.
9. Stir until strawberries release juice and soften (**about 5 minutes**).
10. For a thicker sauce, mix cornstarch and water, then stir it in and simmer for 1-2 minutes.
11. Let the topping cool completely before spreading over the cheesecake.

Assemble & Serve:

12. Once the cheesecake is set, spread the strawberry topping over it. Slice and enjoy!

Key factors:

- ✓ Whipping the Heavy Cream Properly: Make sure it's whipped to stiff peaks before folding it into the cream cheese/mascarpone mixture. This helps stabilize the filling.
- ✓ Chilling for At Least 6-8 Hours (Preferably Overnight): The cold temperature will allow the filling to set completely.
- ✓ Using Cream Cheese or Mascarpone: Both have enough structure to hold their shape when chilled. For an extra-firm texture, add 1 tsp of gelatin dissolved in 2 T warm water and mix it into the filling. But it should be fine without it if properly chilled.
- ✓ Increase the Cream Cheese or Mascarpone: Use 280 g of cream cheese or mascarpone instead of 225g. This makes the filling slightly denser without altering the flavor.