

# No-Bake Cherry Cheesecake

Poetry & Pies

**prep time:** 45-50 minutes *(includes making the cherry pie filling)*

**chill time:** 5-8 hours *(overnight is ideal)*

**total time:** 8 hours, 30 minutes

**servings:** 12-16



## Ingredients

- half a batch of [tart cherry pie filling](#) (or 14 ounces store bought)

### for the graham cracker crust

- 12 full graham crackers
- 6 tablespoons (25g) sugar
- 6 tablespoons (28g) butter, melted

### for the cheesecake filling

- 24 ounces (681g) cream cheese, room temperature
- 1 ½ cups (195g) powdered sugar
- 1 tablespoon (13g) pure vanilla extract
- 1 cup (240g) heavy whipping cream

## Instructions

1. Ideally, make the [cherry pie filling](#) ahead of time so it can cool and set. It will keep for 2-4 weeks in the fridge, if well-sealed. You can also make it while the cheesecake sets, just be sure to give it an hour or two to chill and set.

### make the graham cracker crust

2. In a [small food processor or blender](#), grind the graham crackers and sugar until a sandy texture. Add melted butter and pulse a few times until blended.
3. Pour out mixture into a [springform pan](#) or a cake pan lined with a [strip of acetate](#) that is flush with the edges and overlaps by about an inch (you'll press the crust against the acetate as you build up the sides).
4. Using clean fingers or a spatula, spread the mixture evenly over the bottom and build up a bit along the edges. Then, switch to a flat bottomed glass or measuring cup.

Gently press it around the middle of the crust, helping get the crust evenly distributed as well as firmly pressed into the pan and about an inch or so up the sides. Go slowly, pressing more firmly as the crust takes shape. Be patient! This can take a few minutes, but a perfectly even and firm crust is worth the effort!

5. Freeze the crust while you make the filling. If you used acetate, place a piece of tape along the top part to keep it upright while freezing.

### **make the cheesecake filling**

6. Place the heavy whipping cream in a large mixing bowl. Beat with a handheld mixer (or use the whisk attachment and bowl of a stand mixer) on medium until frothy. Increase speed to high and beat until soft peaks form. It should hold its shape slightly if you turn the beaters upside down but should still be a bit floppy and shiny. Place in the fridge.
7. In a medium bowl, combine the softened cream cheese, powdered sugar, and vanilla. Beat with a [handheld mixer](#) (or use the whisk attachment of a [stand mixer](#) -for either option you don't need to wash the beaters/whisk before making the cream cheese part) on medium until combined. Turn up the mixer to high and beat for about 1-2 minutes, until very soft and fluffy and smooth, similar to frosting that is easily spread on a cake.
8. Fold in the whipped cream  $\frac{1}{3}$  at a time, using a rubber spatula and mixing until fully blended each time. It will deflate after the first addition but should be very smooth and fluffy by the third addition.
9. Pour into your prepared crust and smooth out the top. Cover with plastic wrap or foil (if using acetate, it may be easiest to simply wrap the whole pan so there's something for the wrapping to grab onto).
10. Refrigerate at least 5 hours, or up to 2 days.
11. Spread the chilled cherry pie filling on top before cutting and serving.

*Enjoy!*

*Cheesecake will last, covered in the fridge, for 3-5 days.*