

No Bake Cheesecake

I-Level Up Ang Sarap with this No-Bake Cheesecake!



easy



15-20 minutes



5-10 People



INGREDIENTS

CRUST:

½ CUP UNSALTED BUTTER OR MARGARINE

1 ½ CUPS CRUSHED GRAHAM

2 TBSP. SUGAR

FILLING:

1 PACK (225 G) CREAM CHEESE, SOFTENED

½ CUP SUGAR

2 TSP. UNFLAVORED GELATIN, DISSOLVED IN

3 TEASPOONS OF COLD WATER

½ TSP. VANILLA ESSENCE

1 CUP HEAVY CREAM, CHILLED & WHIPPED

TOPPING:

FRESH OR CANNED FRUITS (OPTIONAL)

COOKING INSTRUCTIONS

1. For the crust, mix all ingredients together. Press on a 7" cake pan or removable bottom pan. Chill until set.
2. For the filling, beat cream cheese and sugar until light and well blended.
3. Heat gelatin mixture in a pan or microwave-safe bowl for 1 minute. Add to cream cheese mixture while still hot. Mix well.
4. In a separate bowl, whip cream until stiff then fold into cream cheese mixture. Pour into crumb-lined pan. Chill for 4-6 hours. Top with preferred fruits.