

# Easy No-Bake Cheesecake

STELLA PARKS

This no bake cheesecake is as simple as they come, no fancy ingredients or techniques involved. I like to mix things up with Biscoff rather than graham crackers in the crust, but whatever you decide, the filling itself is refreshing, tart, and only lightly sweetened. The trick is to give the crust and filling plenty of time to chill, which makes them easier to slice. Right before serving, top with fresh fruit for a light and summery dessert.



## Why It Works

- Biscoff cookies add rich, caramelized flavor to the no-bake crust.
- Beating the cream cheese will make it silky and smooth.
- Whipping with the cream will thicken and aerate the filling.
- Cooling to about 40°F will ensure the filling is slice-able and firm.

**YIELD:** Serves 8 to 12

**ACTIVE TIME:** 15 minutes

**TOTAL TIME:** 6 hours

**RATED:**

## Ingredients

### For the Crust:

8 3/4 ounces graham cracker or Biscoff crumbs, store bought or homemade (about 2 cups; 250g)

2 1/2 ounces unsalted butter, melted (about 5 tablespoons; 70g)

Kosher salt, to taste

### For the Filling:

16 ounces plain, full-fat cream cheese (two 8-ounce packages; 455g)

5 1/4 ounces sugar (about 3/4 cup; 150g)

3/4 ounce fresh juice from 1 lemon (about 4 1/2 teaspoons;

## Directions

- 1. For the Crust:** Combine cookie crumbs and melted butter in a small bowl, then stir in a pinch of salt to taste. Sprinkle into a 9-inch tart pan or pie plate, spread into an even layer, then compress firmly with a flat-bottomed drinking glass or measuring cup; this will naturally push the crumbs up the sides of the pan. Keep pressing until the crumbs are in a compact, even layer across the bottom and sides of the pan. Refrigerate until needed (wrapped in plastic, this can be done a day or two in advance).
- 2. For the Filling:** Combine the cream cheese, sugar, lemon juice, vanilla, and salt in the bowl of a stand mixer fitted with a paddle attachment. Mix at low speed to form a thick paste, then increase to medium speed until soft and smooth. Scrape the bowl and beater with a flexible spatula, then switch to the whisk attachment and pour in the cream. Mix at low speed to combine, then increase to high and whip until the mixture can hold stiff peaks, 3 to 5 minutes depending on the horsepower of your mixer.

20g)

1/4 teaspoon vanilla extract

1/8 teaspoon Diamond Crystal  
kosher salt; for table salt, use  
about half as much by volume or  
the same weight

12 ounces heavy cream (about 1  
1/2 cups; 340g)

#### To Serve:

12 ounces fresh fruit (about 2  
cups; 340g), washed and dried

3. Scrape into the prepared crust and spread into an even layer, using the back of a spoon to sculpt the filling into swoops and swirls. Cover with plastic and refrigerate until the filling is firm and cold, about 6 hours or to an internal temperature of 40°F.
4. **To Serve:** Top with fresh fruit and cut into wedges with a chef's knife, wiping the blade clean between each slice. Carefully slide a pie server under the crust, making sure it reaches all the way to the tip of the wedge (the first slice will be the most difficult and messy to remove).

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## Special Equipment

**stand mixer**, **flexible spatula**, 9-inch **tart pan**

## Notes

This recipe works great with your favorite graham cracker, but after much experimenting I've found the stronger spices and deep caramel flavor of Biscoff cookies taste even better in a no-bake crust. Of course, you can pick up a box of Biscoff at the store, or even **make your own**

(<http://web.archive.org/web/20170909211758/http://www.serious-eats.com/2017/06/how-to-make-speculoos-cookies.html>) if you don't mind firing up the oven.