



# The Best Unbaked Cherry Cheesecake Ever

*Recipe By:*LuCynda

"Light and fluffy unbaked cheesecake. Very fast and easy to make. Husband refuses to eat baked cheesecake after eating this!"

## Ingredients

- Graham Cracker Crust
  - 1 1/4 cups graham cracker crumbs
  - 1/4 cup margarine, softened
  - 1/4 cup sugar
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- Filling
  - 1 (8 ounce) package cream cheese
  - 1 cup powdered sugar
  - 1 teaspoon vanilla extract
  - 1 cup heavy cream, whipped
  - 1 (12.5 ounce) can cherry pie filling (or other filling of your choice)

## Directions

1. Mix together graham cracker crumbs, margarine, and sugar in a bowl until well incorporated and crumbly. Press into a pie plate, going up the sides as much as possible.
2. Beat together the cream cheese, sugar, and vanilla in a bowl until smooth and spreadable. Whisk whipped cream into cream cheese mixture until smooth. Pour cream cheese into prepared crust. Smooth the top with a spatula, and refrigerate until firm, about 2 to 3 hours. Spread the cherry pie filling over the top, and refrigerate until serving.