

Individual No Bake Vanilla Cheesecake

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Cheesecake can be an intimidating dessert. These no bake, individual cheesecakes take all the worry out of a traditional cheesecake. They are in fact pretty hard to mess up.

No bake desserts are the *best*, especially during the summer when turning on the oven is not an option, but you are still craving something sweet.

This recipe requires just 15 minutes of preparation time and only seven ingredients—my kind of dessert. It yields two servings if you are using larger glasses,

or four servings with smaller glasses. You can even layer your cheesecake with fruit and the graham cracker crust throughout to make a trifle.

These mini cheesecakes are super easy to make. The filling is simple—just cream cheese, heavy cream, sugar and vanilla. I kept the crust simple too and used pre-crumbed graham cracker crumbs, sugar and melted butter.

Top the cheesecakes with some whipped cream and fresh berries before serving, if desired.

These individual cheesecakes are a wonderful make-ahead dessert. Make these for your next gathering or just because!



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INGREDIENTS

For the Crust:

1/2 cup (43 g) graham cracker crumbs

3 tablespoons (43 g) unsalted butter, melted

1/2 teaspoon sugar

For the Filling:

1 cup (227 g) heavy cream

8 ounces (1 cup, 227 g) cream cheese

4 tablespoons (49 g) sugar

1 teaspoon vanilla extract

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RECIPE (Makes 2–4 servings, depending on glass size)

Make the Crust:

- 1.** Combine the graham cracker crumbs, butter and sugar in a small bowl. The texture should be similar to wet sand.
- 2.** Divide the crust into 2 large glasses or 4 small glasses. Place the glasses in the refrigerator to set while you are working on the filling.

Make the Filling:

- 3.** For the cheesecake filling, start by beating the heavy cream in a stand mixer with the whisk attachment until it forms soft peaks.
- 4.** Remove the whipped cream from the mixing bowl and set aside.
- 5.** Add the cream cheese, sugar and vanilla to the same mixing bowl that has the whisk attachment. Whisk the mixture until it is smooth and not lumpy.
- 6.** Remove the bowl from the mixer and fold the whipped cream by hand into the cream cheese mixture.

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INGREDIENTS

For Assembling the Cheesecake:

Whipped cream for serving, if desired

Fresh fruit for serving, if desired

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RECIPE

7. Place the bowl back on the stand mixer and whisk until the cream cheese and whipped cream are combined and lump-free.

Assemble the Cheesecake:

8. Remove the glasses with the graham cracker crust in them from the fridge.

9. Pipe or spoon the cheesecake filling onto the graham cracker crust in each glass.

10. Place the filled glasses in the refrigerator for 1–2 hours to set.

11. Serve with whipped cream and fresh fruit, if desired.