

Treasure Barrel

No Bake Cheesecake – Easy, Creamy, Foolproof Recipe

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

The Crust

- [ ] 1 cup (85g) graham cracker crumbs, crushed
- [ ] 1/3 cup (70g) granulated sugar, divided
- [ ] 4 tbsp (57g) unsalted butter, melted

The Filling

- [ ] 16 oz (450g) cream cheese, softened
- [ ] 1/2 cup (100g) granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 cup (240ml) heavy whipping cream

The Topping

- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract (for the topping)
- [ ] 1 cup heavy cream

Instructions

1. Grab a medium bowl and combine your 1 cup (85g) graham cracker crumbs with 1/4 cup of your granulated sugar. Now, stir in that melted 4 tbsp (57g) unsalted butter. Just mix it until it looks like moist sand—honestly, it's a lovely little texture.

2. Press that crumb mixture firmly into the bottom of your 9-inch springform pan. You want an even crust here, so take your time. Pop it in the refrigerator for 10 minutes just to let it firm up and get settled.

3. In a large mixing bowl, take your 16 oz (450g) cream cheese, softened, and beat it on medium speed. Keep going until it's completely smooth and creamy—no lumps allowed, yeah?

4. Now, add the remaining 1/4 cup of granulated sugar, 1 tsp vanilla extract, 1 tbsp lemon juice, and 1 cup (240ml) heavy whipping cream to the cream cheese. Beat on medium-high speed. You're looking for it to become thick and glossy, forming those nice soft peaks.

5. Carefully pour that cheesecake filling over your chilled crust. I usually use a spatula to smooth the top—just a gentle touch to make sure it's an even layer.

6. Cover the pan loosely with plastic wrap. Here's a little trick: make sure the wrap actually touches the surface of the filling. It prevents a skin from forming, which, ugh, nobody wants.

7. Now comes the hard part—waiting. Refrigerate the cheesecake for at least 4 hours, or honestly, just leave it overnight if you can. It needs that time to set firmly.

8. If you're feeling fancy, whip 1 cup of heavy cream with 2 tbsp powdered sugar and 1 tsp vanilla extract (for the topping) until you get stiff peaks. You can spoon it or pipe it over the top—it's a lovely little finishing touch.

9. About 30 minutes before you're ready to serve, take the cheesecake out of the fridge. Letting it sit at room temperature for a bit makes slicing it so much easier.

10. Release the springform pan, use a sharp knife to slice through, and serve it chilled. Wow, it's just delicious. Enjoy!

Nutrition per serving

480 kcal	6 g	32 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- The crust is quite sturdy if you press it down well.
- Using completely softened cream cheese is the secret to avoiding lumps.
- Don't rush the chilling time; the structure depends on it.