

Treasure Barrel

No Bake Cheesecake Parfait With Cherry Pie Filling

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

The Crust

- [ ] 1 cup graham cracker crumbs
- [ ] 1/4 cup unsalted butter, melted

The Cheesecake Filling

- [ ] 1 (8 oz) package cream cheese, softened
- [ ] 4 oz mascarpone cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup heavy cream
- [ ] 4 tbsp butter

The Fruit Layer

- [ ] 1 cup fresh cherries, pitted and sliced
- [ ] 1 (7-inch) homemade or store-bought cherry pie filling

Instructions

1. First, we'll get the oven going at 350°F (175°C). In a small saucepan, just melt your 1/4 cup unsalted butter and stir in the 1 cup graham cracker crumbs. It should be a lovely, crumbly mixture. Gently press this into the bottom of your 8 parfait glasses for a thin crust. Now, pop them in the fridge for about 10 minutes just to let things set.

2. In a medium bowl, use your electric mixer to blend the softened 1 (8 oz) package cream cheese and 4 oz mascarpone cheese. You want it to be completely smooth. Then, stir in the 1/2 cup powdered sugar and 1 tsp vanilla extract; keep mixing until it feels silky and light.

3. Now for the airy part. In a separate bowl, whip together 1 cup heavy cream and 4 tbsp butter until you see soft peaks forming. Oh, and here is the trick—switch away from the mixer and gently fold this into your cheese mixture by hand. We want to keep all that lovely air inside.

4. Carefully spoon a thin layer of that creamy cheesecake mixture right over your chilled graham cracker crust in each glass.

5. Next, add a spoonful—about 2 tablespoons—of your 1 (7-inch) homemade or store-bought cherry pie filling over the cheesecake. Just fold it in lightly so it doesn't muddy the layers.

6. We'll just repeat the process: another thin layer of cheesecake, then another spoonful of cherry pie filling. Finish it off with one last layer of cheesecake on top.

7. Cover your glasses with plastic wrap and let them rest in the refrigerator for at least 4 hours. Honestly, if you can leave them overnight, that's even better; it really lets the flavors meld together.

Nutrition per serving

420 kcal	6 g	34 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Sifting your powdered sugar helps a lot with avoiding lumps.
- Folding by hand is key to keeping the cheesecake light and fluffy.
- Make sure the cream cheese and mascarpone are truly softened before you start.