

Treasure Barrel

Strawberry Cream Cheese Pie – No-Bake Easy Recipe

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

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 2 tablespoons granulated sugar
- [ ] 1/2 cup (1 stick) unsalted butter, melted

Cream Cheese Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1 cup powdered sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup heavy whipping cream

Strawberry Topping & Glaze

- [ ] 2 cups fresh strawberries, sliced
- [ ] 1 tablespoon granulated sugar (for macerating strawberries)
- [ ] 1/2 teaspoon lemon juice (optional for strawberries)
- [ ] 2 tablespoons strawberry jam (for glaze)
- [ ] 1 tablespoon water (for glaze)

Garnish

- [ ] Fresh mint sprigs (for garnish)

Instructions

1. Start with your crust. Just rinse the graham cracker crumbs and mix them with 2 tablespoons granulated sugar and that melted butter. Stir it all together until the crumbs are evenly moistened and look just right.
2. Now, press that crumb mixture firmly into the bottom and up the sides of your 9-inch pie dish. I like to make sure it's snug. Pop it in the refrigerator for about 10 minutes to let everything set.
3. For the filling, take a mixing bowl and beat the softened cream cheese on medium speed. You want it to be smooth and creamy—no lumps here. Stir in the powdered sugar and vanilla extract, beating until it's all well combined.
4. Slowly pour in the heavy whipping cream while mixing on low speed. Keep going until the mixture gets that light, fluffy consistency with soft peaks. It's honestly so satisfying to watch.
5. Use a spatula to smooth the cream cheese filling over your chilled crust. Cover it up with plastic wrap and let it rest in the refrigerator for at least 2 hours, though 3 hours is better if you have the patience.
6. While we wait, rinse and slice your fresh strawberries. Toss them in a bowl with 1 tablespoon granulated sugar and a bit of lemon juice. Let them macerate for about 30 minutes; they'll release their lovely juices.

7. Once the pie is set, take it out and arrange those beautiful macerated strawberry slices over the cream cheese layer. I like to make a little decorative pattern, just for fun.

8. In a small saucepan, heat the strawberry jam with 1 tablespoon water until it's warm and runny. Let it cool just a touch, then gently drizzle the glaze over the strawberries with a pastry brush.

9. Put the pie back in the refrigerator for another 30 minutes. This just gives the glaze a chance to set up properly.

10. Well, here we are. Take the pie out 10 minutes before you serve it so it softens just a bit. Slice it up, garnish with fresh mint sprigs, and serve it chilled.

Nutrition per serving

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

Tips & notes

- Make sure your cream cheese is truly softened to avoid lumps in the filling.
- The chilling times are key; don't rush them or the pie might be too soft to slice.
- Macerating the strawberries brings out a natural syrup that tastes wonderful.