



Long Livo

No-Bake Cheesecake Bites: Easy Recipe

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 cup graham cracker crumbs
- ☐ 2 tbsp melted butter
- ☐ 1 tbsp honey

Filling

- ☐ 8 oz full-fat cream cheese, softened
- ☐ 1/4 cup powdered sugar

- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice
- ☐ 1/2 cup whipped topping

Topping (optional)

- ☐ Fresh berries
- ☐ Drizzle of honey
- ☐ Chocolate shavings

Instructions

- 1 Combine the graham crumbs, melted butter, and honey; press the mixture into the bottom of mini silicone liners.
- 2 In a bowl, beat the softened cream cheese with powdered sugar, vanilla, and lemon juice until smooth.
- 3 Gently fold the whipped topping into the cream cheese mixture, keeping it light and airy.
- 4 Spoon the filling over the crust, smoothing the tops, then add optional toppings like berries or chocolate.
- 5 Refrigerate for at least 1 hour until set; serve chilled.

Nutrition per serving

120 kcal

Calories

3 g

Protein

10 g

Carbs

8 g

Fat

Tips & notes

- Make sure the cream cheese is at room temperature to avoid lumps.
- Do not over-mix the filling; it should stay fluffy.
- If the crust feels dry, add a bit more melted butter.