



Long Livo

No Bake Mini Cheesecakes – Easy No-Cook Dessert

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 1/2 cups graham cracker crumbs
- ☐ 3 tbsp melted butter
- ☐ 2 tbsp granulated sugar

Filling

- ☐ 8 oz cream cheese, softened

- ☐ 1/2 cup sweetened condensed milk
- ☐ 2 tbsp fresh lemon juice
- ☐ 1 tsp vanilla extract
- ☐ 1 cup whipped topping
- ☐ Optional: fresh berries for garnish

Instructions

- 1 Combine the graham cracker crumbs, melted butter, and sugar; press the mixture into the bottoms of a mini cupcake pan.
- 2 In a bowl, beat the softened cream cheese until smooth, then blend in the condensed milk, lemon juice, and vanilla until fully incorporated.
- 3 Fold the whipped topping gently into the cream cheese mixture, preserving its airy texture.
- 4 Spoon the filling over each crust, smoothing the tops, then chill the mini cheesecakes for at least one hour.
- 5 Before serving, add a fresh berry or a drizzle of chocolate for a finishing touch.

Nutrition per serving

210 kcal

Calories

3 g

Protein

28 g

Carbs

9 g

Fat

Tips & notes

- Make sure the cream cheese is truly at room temperature; otherwise the filling may stay lumpy.
- Press the crust firmly, otherwise it may crumble when you lift the mini cheesecake.
- If you like a firmer set, add an extra tablespoon of condensed milk.