



## 3-Ingredient Cheesecake



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## Introduction

If you're looking for a quick and easy dessert, this 3-ingredient cheesecake is the perfect solution. With its creamy texture and delicious flavor, it's a dessert that anyone can whip up in no time. Best of all, you don't need an oven for this recipe, making it ideal for those hot summer days or when you're pressed for time. Let's dive into the details of this simple and delightful treat.

## Detailed Ingredients with measures

Cream Cheese: 16 ounces, softened

Granulated Sugar: 1 cup

Whipped Topping: 8 ounces

## Prep Time

10 minutes

## Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 10 minutes

Yield: 8 servings



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# Detailed Directions and Instructions

## **Step 1: Prepare the Cream Cheese**

Begin by placing the cream cheese in a mixing bowl. Ensure the cream cheese is softened for easier mixing.

## **Step 2: Add Sweetener**

Add your desired sweetener to the softened cream cheese. You can use sugar or any sugar substitute of your choice.

## **Step 3: Mix Ingredients**

Using an electric mixer, beat the cream cheese and sweetener together until the mixture is smooth and creamy without any lumps.

## **Step 4: Incorporate Whipped Topping**

Gently fold in the whipped topping. This should be done slowly to maintain the light and airy texture of the whipped cream.

## **Step 5: Transfer to Serving Dish**

Once the mixture is well combined, transfer it into a serving dish or individual cups. Smooth the top with a spatula if desired.

## **Step 6: Chill in the Refrigerator**

Place the cheesecake in the refrigerator to chill for at least 2-4 hours. This allows it to firm up before serving.

See also Crispy Fried Okra

## Step 7: Serve and Enjoy

After chilling, serve the cheesecake as is or with your favorite toppings such as fruit, chocolate sauce, or graham cracker crumbs.

## Notes

### Note 1: Cream Cheese Temperature

Ensure the cream cheese is at room temperature to facilitate easier mixing and a smoother texture.

### Note 2: Sweetener Options

You can adjust the amount of sweetener based on your taste preference. Experiment with different types for varied flavors.

### Note 3: Alternative Toppings

Feel free to get creative with toppings; fresh berries, nuts, or caramel drizzle can enhance the cheesecake experience.

### Note 4: Storage Instructions

Store any leftover cheesecake in an airtight container in the refrigerator for up to 3 days for best freshness.



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# Cook techniques

## Mixing Ingredients

The key to a smooth cheesecake is properly mixing the cream cheese, sugar, and egg until fully incorporated. Use a mixer for best results to avoid lumps.

## Baking

Bake the cheesecake in a water bath to prevent it from cracking. The steam helps to keep the cheesecake moist and evenly cooked.

## Chilling

Allow the cheesecake to cool completely at room temperature before transferring it to the refrigerator. Chilling for several hours or overnight helps to firm up the texture.

## Serving

Slice the cheesecake with a sharp knife to ensure clean edges. Wipe the knife between cuts for a neat presentation.

# FAQ

## Can I substitute cream cheese?

You can use mascarpone or ricotta cheese as alternatives, but it may alter the texture and flavor of the cheesecake.

## How long can I store the cheesecake?

The cheesecake can be stored in the refrigerator for up to a week.

Cover it well to maintain freshness.

See also [Stuffed Eggs in Shells](#)

**Can I freeze the cheesecake?**

Yes, you can freeze the cheesecake. Wrap it tightly in plastic wrap and store it in an airtight container for up to three months.

**What if I don't have a springform pan?**

You can use any round baking pan, but be careful when removing the cheesecake. Line the pan with parchment paper for easier removal.

**How do I know if the cheesecake is done?**

The cheesecake should be set around the edges but slightly jiggly in the center. It will firm up as it cools.



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## Conclusion

This 3-ingredient cheesecake recipe is not only simple to make but also deliciously satisfying. Its creamy texture and delightful taste offer a perfect sweet treat that can be whipped up in no time, making it an ideal dessert for any occasion. With the minimal effort required, you can impress your family and friends with this delightful dessert.

## More recipes suggestions and combination

### **Fruit Topping Cheesecake**

Add your favorite fruits like strawberries, blueberries, or raspberries on top of the cheesecake for a burst of fresh flavor.

### **Chocolate Drizzle Cheesecake**

Incorporate a rich chocolate sauce drizzle over the cheesecake for a decadent chocolate twist that chocolate lovers will adore.

### **Nutty Flavor Cheesecake**

Top the cheesecake with chopped nuts such as almonds, walnuts, or pecans for an added crunch and nutty flavor.

### **Coffee Infused Cheesecake**

Mix in a bit of instant coffee or espresso powder for a coffee-flavored cheesecake that is perfect for coffee lovers.

### **Citrus Zest Cheesecake**

Incorporate lemon or lime zest into the cheesecake mixture for a

refreshing citrusy twist that balances out the sweetness.

See also Iced coffee



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