



Festive Mini Egg No-Bake Cheesecake

My Springtime Secret

I have a little secret. Every spring, I buy a bag of those candy mini eggs. I hide them in my apron pocket. I eat a few while I cook dinner. I still laugh at that. Their crunchy shell and sweet chocolate make me so happy.

This cheesecake is my way to share that joy. It turns a simple treat into a celebration. Why does this matter? Because food should make you smile. It is about more than just eating. It is about a happy feeling in your heart.

No Oven Needed

This is a no-bake recipe. That means your oven gets to stay off. It is perfect for a warm day. You just mix, chill, and eat. My grandson Toby helped me make it last week. He said it was like building a delicious, edible castle.

The crust is just crumbs and butter. Press it into the pan firmly. This is the foundation of your castle. Put it in the freezer. That makes it strong and ready for the filling. What is your favorite no-bake dessert? Is it icebox cake or maybe chocolate pudding?

The Magic of Whipping Cream

Now for the fun part. You whip the heavy cream. Watch it turn from liquid to fluffy clouds. Doesn't that smell amazing? *Fun fact: whipping puts tiny air bubbles into the cream. That is what makes it light and airy.*

Then you mix it with the sweet cream cheese. Be gentle when you fold them together. You want to keep all those air bubbles. That is what makes the cheesecake soft. Why does this matter? Being gentle in the kitchen makes for a gentler treat. It is worth the care.

A Chocolate Blanket

The ganache is like a warm chocolate blanket. You just heat cream and chocolate chips together. Stir until it is shiny and smooth. Let it cool a little before you pour. It will flow over the cheesecake perfectly.

Then, sprinkle more chopped mini eggs on top. This adds color and a wonderful crunch. Do you like your desserts very chocolatey, or just a

little? I always add an extra handful of eggs. I can never help myself.

The Hardest Part

The hardest part is waiting. You must let it chill for hours. I know, it is tough. But this wait matters. It lets all the flavors get to know each other. It lets the cake become firm so your slice is perfect.

Use a warm knife to cut it. Run your knife under hot water and dry it. This will slice right through the chocolate top. It gives you a clean, beautiful piece. Share it with someone you love. Tell me, who will you make this for first?

See also [Maple Pumpkin Stacked Holiday Cake](#)

Ingredients:

Ingredient	Amount	Notes
Honey graham cracker crumbs	2 cups (230g)	
Unsalted butter, melted	6 Tbsp (90ml)	
Heavy cream, cold	1 & 1/2 cups (375ml)	For whipping
Powdered sugar	1/4 cup (30g)	For whipping cream
Full-fat cream cheese	16 oz (2 packages)	Room temperature
Powdered sugar	1 cup (125g)	For filling
Lemon juice	1 Tbsp	
Vanilla extract	1 tsp	
Mini eggs, chopped	1 & 1/2 cups (300g)	For filling
Heavy cream	1/2 cup (125ml)	For ganache
Milk or semi-sweet chocolate chips	1/2 cup	For ganache



Festive Mini Egg No-Bake Cheesecake | 4

Ingredient	Amount	Notes
Mini eggs, chopped	1/2 cup (100g)	For topping



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Instructions

Step 1: First, spray your springform pan. Mix the graham crumbs and melted butter in a bowl. Press it firmly into the pan. Go a little up the sides. Pop it in the freezer for 15 minutes. This chills the crust so it stays crisp. (A good tip: use a cup to press it down evenly.)

Step 2: Now, make the whipped cream. Beat the cold heavy cream and powdered sugar together. Stop when you see stiff peaks. Set this fluffy cloud aside. I love how it looks like snow. Do you think the sugar makes it sweet or just helps it whip? Share below!

Step 3: In a big bowl, beat the cream cheese and powdered sugar. Get it very smooth. Add the lemon juice and vanilla. Mix it all again. Doesn't that smell amazing? It reminds me of spring sunshine.

Step 4: Gently fold the whipped cream into the cream cheese mix. Use a low speed. Then, fold in your chopped mini eggs. (Fold gently to keep it light and airy.) Spoon this lovely filling into your crust. Smooth the top with a spatula. Place it in the fridge.

Step 5: Time for ganache. Heat cream and chocolate chips over simmering water. Stir until it's silky. Let it cool a bit. Then pour it over your chilled cheesecake. Sprinkle more chopped eggs on top. The warmth makes the colors so pretty.

Step 6: Finally, let it set. Cover and chill it for at least 4 hours. Overnight is even better. I know, the waiting is hard! To serve, dip your knife in hot water. This helps you cut clean slices through the chocolate.

Creative Twists

You can make this recipe your own. Try a different crust. Use crushed chocolate cookies instead of graham crackers. That would be very rich. Or, change the candy. Use pastel M&M's for a different look. I still laugh at the colorful mess. Finally, make mini versions. Use a muffin tin with liners. Everyone gets their own little cake. Which one would you try first? Comment below!

See also Caesar Salad for a Festive Feast

Serving & Pairing Ideas

This cheesecake is a celebration. Serve it with fresh berries on the side. A dollop of whipped cream never hurts. For a fun plate, sprinkle a few whole mini eggs around the slice. For drinks, a cup of cold milk is perfect. It cuts the sweetness. For the grown-ups, a glass of creamy Irish cream liqueur is a lovely match. Which would you choose tonight?



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Keeping Your Cheesecake Happy

This dessert loves the cold. Once set, keep it in the fridge. Cover it well with plastic wrap. It will stay perfect for three days.

You can freeze slices for a sweet surprise later. Wrap each piece tightly in plastic. Then place them in a freezer bag. They keep for one month.

Thaw a slice in the fridge for a few hours. I once forgot a whole cheesecake on the counter. It was a sad, soft puddle. Now I am very careful!

This matters because good storage saves your treat. It also means less waste. You can make joy last longer. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

First, a soggy crust. Press your crumbs very firmly into the pan. I use a flat-bottomed cup to press. Then freeze it solid before adding filling.

Second, a runny filling. Your cream cheese must be soft. Take it out hours before you start. Cold cream cheese will leave lumps.

Third, a cracked ganache. Let the chocolate mixture cool to room temperature. I remember pouring it hot once. It melted my beautiful filling!

Fixing these builds your kitchen confidence. It also makes the flavors and textures just right. Every step has a purpose. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Can I make this gluten-free? A: Yes! Use gluten-free graham crackers. Check your mini eggs are gluten-free too.

Q: Can I make it ahead? A: Absolutely. Make it the day before. It needs that long chill to set perfectly.

Q: What can I use instead of mini eggs? A: Try chopped chocolate bars or Easter candy. *Fun fact: The first chocolate eggs were made in the 1800s!*

Q: Can I make a smaller batch? A: You can halve everything. Use a smaller pan or make little jars.

See also Christmas Gluten Free Golden Dinner Rolls

Q: Any optional tips? A: Warm your knife under hot water. Wipe it dry. Then you will get clean slices every time. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making this cheerful dessert. It always brings a smile to my table. Cooking is about sharing simple, sweet moments.

I would love to hear about your kitchen adventures. Tell me all about it. **Have you tried this recipe?** Let me know in the comments below.

Happy cooking!
—Elowen Thorn.



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Festive Mini Egg No-Bake Cheesecake | 13

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Festive Mini Egg No-Bake Cheesecake

Author: Elowen Thorn



Cooking Method: [No-Bake](#)



Festive Mini Egg No-Bake Cheesecake | 16

Cuisine: [American](#)

Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **30 minutes**

Cook time: **minutes**

Rest time: **4 minutes**

Total time: **4 hours 30 minutes**



Festive Mini Egg No-Bake Cheesecake | 23

Servings: **12 servings**



Festive Mini Egg No-Bake Cheesecake | 24

Calories: **556 kcal**

Best Season: **Summer**

Description

A vibrant and easy no-bake cheesecake with a graham cracker crust,

creamy filling, and chocolate ganache, loaded with festive mini eggs.

Ingredients

No-Bake Cheesecake:

- ☐ 2 cups (230g) honey graham cracker crumbs
- ☐ 6 Tbsp (90ml) unsalted butter, melted
- ☐ 1 & 1/2 cups (375ml) heavy cream, cold
- ☐ 1/4 cup (30g) powdered sugar
- ☐ 16 oz (2 packages) full-fat cream cheese, room temperature
- ☐ 1 cup (125g) powdered sugar
- ☐ 1 Tbsp lemon juice
- ☐ 1 tsp vanilla extract
- ☐ 1 & 1/2 cups (300g) mini eggs, chopped

Chocolate Ganache:

- ☐ 1/2 cup (125ml) heavy cream
- ☐ 1/2 cup milk or semi-sweet chocolate chips
- ☐ 1/2 cup (100g) mini eggs, chopped

Instructions

1. Spray the bottom and sides of a 9" springform pan with non-stick cooking spray. Set aside.
2. Mix the honey graham cracker crumbs and melted butter together until all is moistened. Press the mixture firmly into the bottom and 1" up the sides of the springform pan. Place in the freezer for 15 minutes to set.

3. Meanwhile, beat the heavy cream with the 1/4 cup powdered sugar until stiff peaks form. Set aside.
4. In a large bowl, beat the cream cheese and 1 cup powdered sugar together until smooth.
5. Add in the lemon juice and vanilla extract. Mix again until smooth.
6. Add the whipped cream to the cream cheese mixture and mix on low speed until combined, then fold in the crushed mini eggs.
7. Spoon the filling into the prepared crust. Spread the filling and smooth the surface using an offset spatula. Place in the fridge to chill while preparing the ganache.
8. Heat the chocolate chips and the heavy cream in a medium heatproof bowl over a saucepan of very gently simmering water until completely melted and smooth.
9. Let cool to room temperature and spread on top of the cheesecake. Add chopped mini eggs on top. Cover and chill in the fridge for a minimum of 4 hours or overnight to set. Keep in the fridge until ready to serve. Slice using a warm knife to help easily cut through the ganache.

Notes

For best results, ensure your cream cheese is at room temperature for a smooth filling. Chill thoroughly before slicing for clean cuts.

Keywords: Cheesecake, Mini Eggs, No-Bake, Dessert, Easter