



No-Bake Lemon Cheesecake



www.savorydiscovery.com

No-Bake Lemon Cheesecake

Introduction

Indulge in this No-Bake Lemon Cheesecake, a delightful and refreshing dessert that's easy to make and perfect for any occasion. With a zesty lemon flavor and a creamy texture, this cheesecake is sure to impress!

Ingredients

For the Biscuit Base:

300 g shortbread biscuits

100 g unsalted butter, melted

For the Cheesecake Mix:

600 g full-fat cream cheese

100 g icing sugar

300 ml double cream

75 ml lemon juice (about 3 lemons)

For the Decoration:

150 ml double cream

2 tablespoons icing sugar

Lemon slices

Lemon zest

Prep Time

15 minutes

Cook Time

0 minutes

Total Time

5-6 hours (or overnight)

Yield

Serves 8-10

Instructions

1. Make the Biscuit Base:

Blitz the shortbread biscuits in a food processor until they turn into fine crumbs. Melt the unsalted butter gently, then pour it over the biscuit crumbs. Blitz the mixture again until fully combined. Press the biscuit mixture firmly into the bottom of an 8-inch (20 cm) deep springform tin to form the base.

2. Prepare the Cheesecake Mix:

In a stand mixer bowl or a large mixing bowl, add the full-fat cream cheese and icing sugar. Whisk until smooth using the whisk attachment or an electric hand whisk. Pour in the double cream and continue whisking. As the mixture begins to thicken, add the lemon juice and yellow food coloring if desired and whisk again. Keep whisking until the mixture is very thick, occasionally checking the thickness and folding

through with a spatula to ensure even consistency. Once ready, spread the cheesecake mixture over the prepared biscuit base.

3. Set the Cheesecake:

Place the cheesecake in the refrigerator to set for at least 5-6 hours, or preferably overnight for the best results.

4. Decorate:

To make the decoration, whisk the double cream and icing sugar together until it reaches a pipeable consistency. Pipe the whipped cream onto the cheesecake using your favorite piping tip. Garnish each slice with a lemon slice and a sprinkle of lemon zest.

See also Baklava Cheesecake

5. Serve:

Once decorated, slice and serve your delicious no-bake lemon cheesecake. Enjoy the creamy, zesty goodness! This No-Bake Lemon Cheesecake is a perfect treat for warm days or any special occasion, bringing a taste of sunshine to your table!



No-Bake Lemon Cheesecake

Detailed Directions and Instructions

1. Make the Biscuit Base:

Blitz the shortbread biscuits in a food processor until they turn into fine crumbs. Melt the unsalted butter gently, then pour it over the biscuit crumbs. Blitz the mixture again until fully combined. Press the biscuit mixture firmly into the bottom of an 8-inch (20 cm) deep springform tin to form the base.

2. Prepare the Cheesecake Mix:

In a stand mixer bowl or a large mixing bowl, add the full-fat cream cheese and icing sugar. Whisk until smooth using the whisk attachment or an electric hand whisk. Pour in the double cream and continue whisking. As the mixture begins to thicken, add the lemon juice and yellow food coloring if desired, and whisk again. Keep whisking until the mixture is very thick, occasionally checking the thickness and folding through with a spatula to ensure even consistency. Once ready, spread the cheesecake mixture over the prepared biscuit base.

3. Set the Cheesecake:

Place the cheesecake in the refrigerator to set for at least 5-6 hours, or preferably overnight for the best results.

4. Decorate:

To make the decoration, whisk the double cream and icing sugar together until it reaches a pipeable consistency. Pipe the whipped cream onto the cheesecake using your favorite piping tip. Garnish each slice with a lemon slice and a sprinkle of lemon zest.

See also Crock Pot Cheeseburger Soup

5. Serve:

Once decorated, slice and serve your delicious no-bake lemon cheesecake. Enjoy the creamy, zesty goodness!

Notes

Preparation Time:

Plan for at least 5-6 hours of chilling time, or overnight for the best texture.

Serving Suggestions:

This cheesecake pairs beautifully with fresh berries or a fruit coulis for added flavor and presentation.

Storage:

Store any leftover cheesecake in the refrigerator, covered, for up to 3 days.

Lemon Juice:

Freshly squeezed lemon juice is recommended for the best flavor.



www.savorydiscovery.com

No-Bake Lemon Cheesecake

Cook techniques

Blitzing

Using a food processor to blitz shortbread biscuits creates a fine crumb texture, essential for a stable biscuit base.

Melt gently

Melt butter carefully to avoid overheating, ensuring it fully combines with the biscuit crumbs without burning.

Whisking

Whisking cream cheese and icing sugar until smooth is crucial for a creamy cheesecake mix; ensure no lumps remain.

Thickening

Continue whisking the mixture until it thickens adequately, which ensures a firm cheesecake that holds its shape when served.

Setting

Allow the cheesecake to set in the refrigerator for at least 5-6 hours, but preferably overnight, to achieve the best texture.

Piping

Whisking double cream with icing sugar to a pipeable consistency allows for beautiful decoration, enhancing the dessert's presentation.

FAQ

Can I use a different type of biscuit for the base?

Yes, you can use digestive biscuits, graham crackers, or any cookie that you prefer, but the texture and flavor may vary.

How do I know when the cheesecake is set?

The cheesecake should be firm to the touch; pressing gently in the center should not leave an indentation.

Can I substitute the double cream?

You can use heavy whipping cream as a substitute for double cream, but ensure it has a high-fat content for best results.

How should I store leftover cheesecake?

Store your leftover cheesecake in an airtight container in the refrigerator for up to 3-4 days.

See also [Slow Cooker Sloppy Joes Recipe](#)

Can I freeze the cheesecake?

Yes, you can freeze the cheesecake for up to 3 months; wrap it tightly in plastic wrap and then in aluminum foil for best results.

What can I use as a topping besides lemon slices?

Other fresh fruits, such as berries, or a fruit coulis can make great toppings, adding a delightful contrast to the lemon flavor.



www.savorydiscovery.com

No-Bake Lemon Cheesecake

Conclusion

Indulging in this No-Bake Lemon Cheesecake is a delightful experience that combines the zesty flavor of lemons with the rich creaminess of cheesecake. Its simplicity in preparation makes it an excellent choice for any occasion, from family gatherings to special celebrations. With its refreshing taste, this dessert truly brings a touch of sunshine to your table and is sure to leave a lasting impression on your guests.

Classic Berry Compote

A sweet and tangy berry compote made with strawberries, blueberries, and raspberries can be drizzled over the cheesecake for an added burst of flavor.

Coconut Flake Topping

For a tropical twist, sprinkle toasted coconut flakes on top of the cheesecake, complementing the lemon with a sweet, nutty flavor.

Lemon Curd Layer

Spread a thin layer of lemon curd on top of the cheesecake before decorating to enhance the lemon flavor and add a beautiful, shiny finish.

Chocolate Drizzle

Add a decadent touch by drizzling melted chocolate over the cheesecake for a rich contrast to the bright lemon flavor.

Fresh Mint Garnish

Garnish each slice with fresh mint leaves to bring a refreshing aroma

and a pop of color to your dessert presentation.

Key Lime Variation

Experiment by replacing some of the lemon juice with key lime juice to create a delightful key lime cheesecake variation that boasts a unique flavor profile.



No-Bake Lemon Cheesecake