



No-Bake Lemon Raspberry Cheesecake



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Introduction

This ultra-creamy, no-bake lemon raspberry cheesecake is a delightful dessert that combines the tangy brightness of lemon with the sweet allure of raspberries. It's the perfect treat for warm weather gatherings, bringing a refreshing taste that's sure to impress your family and friends.

Ingredients

For the Crust:

- 1 1/2 cups graham cracker crumbs
- 5 tablespoons melted butter

For the Filling:

- 900 grams cream cheese (about 32 ounces), softened
- 1 1/4 cups powdered sugar
- Zest of 4 lemons
- Juice of 2 lemons
- 1 1/2 cups whipped cream or whipped topping
- 1 cup raspberries, mashed

For Decorating:

- Additional whipped topping or whipped cream
- Lemon slices and raspberries

Prep Time

20 minutes

Cook Time

6 hours of refrigeration or overnight

Total Time

6 hours 20 minutes

Yield

8-10 servings

Instructions

Prepare the Crust:

In a bowl, combine the graham cracker crumbs and melted butter until the mixture is moistened and crumbly. Press the mixture into the bottom of a 9-inch springform pan. Refrigerate to set while you prepare the filling.

Make the Filling:

In a large bowl, beat the cream cheese and powdered sugar together with a hand mixer or stand mixer on medium speed until smooth. Add the lemon juice and lemon zest, mixing until well incorporated. Scrape down the sides of the bowl to ensure everything is evenly mixed. Gently fold in the whipped cream or whipped topping by hand until fluffy and creamy, with no streaks remaining. Carefully fold in the mashed raspberries until evenly distributed.

Assemble:

Pour the cheesecake mixture into the prepared crust, smoothing the top with a spatula. Refrigerate to set for at least 6 hours or overnight.

Alternatively, for quicker setting, chill in the fridge for 2-3 hours, then freeze for an additional 2-3 hours.

See also Chocolate Bourbon or Rum Balls

Serve:

Before serving, top with additional whipped cream or whipped topping and garnish with lemon slices and fresh raspberries if desired. Enjoy this refreshing cheesecake, perfect for any occasion!



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Detailed Directions and Instructions

Prepare the Crust

In a bowl, combine the graham cracker crumbs and melted butter until the mixture is moistened and crumbly. Press the mixture into the bottom of a 9-inch springform pan. Refrigerate to set while you prepare the filling.

Make the Filling

In a large bowl, beat the cream cheese and powdered sugar together with a hand mixer or stand mixer on medium speed until smooth. Add the lemon juice and lemon zest, mixing until well incorporated. Scrape down the sides of the bowl to ensure everything is evenly mixed. Gently fold in the whipped cream or whipped topping by hand until fluffy and creamy, with no streaks remaining. Carefully fold in the mashed raspberries until evenly distributed.

Assemble

Pour the cheesecake mixture into the prepared crust, smoothing the top with a spatula. Refrigerate to set for at least 6 hours or overnight. Alternatively, for quicker setting, chill in the fridge for 2-3 hours, then freeze for an additional 2-3 hours.

Serve

Before serving, top with additional whipped cream or whipped topping, and garnish with lemon slices and fresh raspberries if desired. Enjoy!

Notes

Serving Size

This cheesecake serves approximately 10-12 people, making it ideal for gatherings or celebrations.

Storage

Store any leftovers in the refrigerator for up to 3-4 days. For the best taste and texture, consume within this timeframe.

Customization

Feel free to adjust the sweetness by adding more or less powdered sugar according to taste. You can also experiment with other fruit purees for different flavors.

See also [Simple Cacio e Pepe Recipe at Home](#)

Garnishing

Additional toppings such as crushed graham crackers or chocolate shavings can be added for extra decoration.

Texture Preference

For a firmer cheesecake, allow it to set longer in the refrigerator before serving.



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Cook Techniques

Creating a Crust

Combine graham cracker crumbs and melted butter in a bowl until moistened and crumbly. Press firmly into the bottom of a springform pan for a sturdy base.

Mixing the Filling

Use a hand mixer or stand mixer on medium speed to blend softened cream cheese and powdered sugar until smooth. Incorporate lemon juice and lemon zest thoroughly, ensuring even distribution throughout the mixture.

Folding in Whipped Cream

Gently fold in whipped cream or whipped topping by hand, avoiding over-mixing. Look for a fluffy, creamy texture without any streaks.

Incorporating Raspberries

Carefully fold in mashed raspberries until they are evenly distributed in the cheesecake mixture, adding flavor and a pop of color.

Chilling the Cheesecake

Pour the cheesecake mixture over the prepared crust, smoothing the top. Refrigerate for at least 6 hours or overnight for best results, or use a combination of chilling and freezing for quicker setting.

Garnishing the Cheesecake

Before serving, add a layer of additional whipped cream or whipped

topping on top and decorate with lemon slices and fresh raspberries for a beautiful presentation.

FAQ

Can I use a different type of crust?

Yes, you can use cookies like chocolate wafers or vanilla cookies instead of graham crackers for a different flavor profile.

How do I know when the cheesecake is set?

The cheesecake should be firm to the touch and hold its shape when sliced. If it's too soft, it may need more chilling time.

Can I add more fruits to this cheesecake?

Absolutely! You can incorporate various fruits, such as blueberries or strawberries, either in the filling or as decorations on top.

See also [Beef and Mushroom Stew](#)

Is it necessary to use fresh raspberries?

While fresh raspberries are recommended for optimal flavor and texture, you can also use frozen raspberries. Just ensure they are thawed and drained before mashing.

How long can I store the cheesecake in the refrigerator?

The cheesecake can be stored in the refrigerator for up to 3-5 days if kept covered properly.



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Conclusion

This ultra-creamy, no-bake lemon raspberry cheesecake is a refreshing dessert that beautifully balances the tartness of lemon and the sweetness of raspberries. Its smooth texture and vibrant flavors make it ideal for warm weather gatherings and celebrations. The simplicity of the no-bake method allows for easy preparation, ensuring you can spend more time enjoying your company and less time in the kitchen. This cheesecake is sure to leave a lasting impression on your guests, making it a must-try recipe!

More recipes suggestions and combination

Lemon Blueberry Cheesecake

Substitute raspberries with fresh blueberries for a delicious twist, adding a burst of color and flavor to your cheesecake.

No-Bake Chocolate Cheesecake

For a chocolate lover's dream, mix in melted chocolate into the cheesecake filling and top with chocolate shavings.

Strawberry Lemonade Cheesecake

Replace raspberries with crushed strawberries and incorporate a hint of lemonade for a summer-inspired sweet treat.

Banana Cream Cheesecake

Add mashed ripe bananas into the filling and top with banana slices and a drizzle of caramel for a unique flavor combination.

Pineapple Coconut Cheesecake

Mix in crushed pineapple and shredded coconut to create a tropical cheesecake that's perfect for beach-themed parties.

Mint Chocolate Chip Cheesecake

Infuse the cheesecake with peppermint extract and fold in mini chocolate chips for a refreshing and decadent dessert.



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