



No Bake Orange Creamsicle Cheesecake Recipe

A Taste of Sunshine

I have always loved the taste of a creamsicle. It reminds me of sunny summer days. That sweet orange and creamy vanilla is pure joy.

This no-bake cheesecake brings that joy right to your table. It is cool, creamy, and so refreshing. Doesn't that sound like a perfect treat?

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Making the Crust

First, we make the crunchy bottom. You just crush up vanilla wafers.

Mix them with a little sugar and melted butter.

Press it firmly into your pan. I use my fingers for this. It goes into the freezer to get nice and firm.

This matters because a strong crust holds our creamy dreamy layers. What is your favorite cookie for a crust? I always use vanilla wafers.

The Dreamy Creamy Parts

Now for the fun part. We make two fluffy mixtures. One is vanilla cheesecake. The other is bright orange jello and cream.

Fun fact: Using clear vanilla keeps the cream white. It looks just like the classic treat. I still laugh at how my spoon gets stuck in the bowl.

Folding the mixtures gently is the secret. This keeps them light and airy. It makes the dessert feel special and not heavy.

Putting It All Together

This is like making a delicious puzzle. You layer the vanilla cheesecake first. Then you add dollops of the orange cream.

Use a fork to swirl it all together. This makes pretty patterns inside. Then you add the final layers on top.

The hardest part is waiting for it to set. It needs at least six hours in the fridge. Patience makes it perfect!

Why This Recipe Matters

This dessert is more than just food. It is a happy memory on a plate. It brings smiles to everyone who tries it.

You do not need an oven to make something amazing. That is a good lesson for cooking and for life. What sweet memory does this flavor bring back for you?

Your Turn to Share

I would love to see your creations. Did you make any fun changes to the recipe? Maybe you added a different fruit zest.

Tell me who you shared this cake with. Was it for a birthday or just a Tuesday? Sharing food is the best part.



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Ingredients:

Ingredient	Amount	Notes
Vanilla wafers	11 ounce	Finely crushed
Granulated sugar	3 tablespoons	
Unsalted butter	8 tablespoons	Melted
Heavy cream	2 cups	
Clear vanilla flavoring	½ teaspoon	
Powdered sugar	½ cup plus 1 tablespoon	
Boiling water	¾ cup	
Orange-flavored jello	3 ounces	
Orange zest	1 orange	Approximately 2½ to 3 tablespoons
Cream cheese	16 ounces	Softened
Granulated sugar	¾ cup	
Clear vanilla flavoring	½ teaspoon	

My No-Bake Orange Creamsicle Dream Cake

This recipe brings back such sweet memories. My grandson Leo always loved creamsicles. I created this cake for his tenth birthday party. He said it was even better than the real thing. I still laugh at that. Let's make this simple, sunny dessert together.

See also No-Bake S'mores Graham Cereal Bars

First, let's make our crust. Crush those vanilla wafers until they are fine.

I use a rolling pin, but a bag works too. Mix the crumbs with sugar and melted butter. Press it firmly into your pan. (A hard-learned tip: really press it down hard so it doesn't crumble later!). Pop the whole pan into the freezer for a bit.

Now for the fun part, the whipped cream. Whip the heavy cream until it gets fluffy. Add your vanilla and powdered sugar. Doesn't that smell amazing? You'll divide this cloud of cream into two bowls. We will use one for the orange layer and one for the cheesecake.

Next, make the orange jello. Stir the boiling water into the jello powder. Add the fresh orange zest for a little sunshine. Let this mixture cool down completely. If it's warm, it will melt our cream. Patience is key here, my dear.

Time for the cheesecake layer. Beat the cream cheese until it's perfectly smooth. Then mix in your sugar and vanilla. Gently fold in one bowl of your whipped cream. This makes it so light and airy. What's your favorite summer treat? Share below!

Finally, we put it all together. Spread most of the cheesecake layer on the crust. Dollop on some of the orange cream. Swirl it with a fork for a pretty pattern. Then add the rest of your layers. Let it set in the fridge for at least six hours. The waiting is always the hardest part.

Cook Time: 30min

Total Time: 6hrs 25min

Yield: 8 servings

Category: Dessert

Three Tasty Twists to Try

Let's play with this recipe a little. You can make it your own special

treat. I love trying new versions for my family.

Lemonade Twist: Use lemon jello and lemon zest instead of orange. It tastes like a cool glass of lemonade.

Berry Blast: Swap the orange jello for strawberry or raspberry. Top with fresh berries for a pop of color.

Coconut Dream: Add a handful of shredded coconut to the crust. It gives a lovely tropical feeling.

Which one would you try first? Comment below!

Serving It Up Sweet

This cake is a star all on its own. But I love to make it feel extra special. A little whipped cream on top never hurts. A few thin orange slices make it look so pretty. You could even add a sprinkle of extra zest.

See also [Easy 3-Ingredient Hot Cocoa Dip](#)

For a drink, a cold glass of milk is just perfect. For the grown-ups, a little sip of orange liqueur tastes lovely. It reminds me of a fancy cocktail. Which would you choose tonight?



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Keeping Your Creamsicle Cheesecake Perfect

This cake must stay cold. Keep it covered in your fridge. It will stay good for three days. You can also freeze slices for later. Just wrap them tightly.

I once forgot to cover a slice. It picked up onion flavors from the fridge. What a surprise that was! Always use a lid or plastic wrap.

Storing food well saves money. It also means a sweet treat is always ready. Have you ever tried storing it this way? Share below!

Fixing Common Creamsicle Cake Troubles

Is your crust too crumbly? Press it into the pan very firmly. A glass cup helps smooth it down. My grandson loves helping with this part.

Is the Jello layer not setting? Make sure it is completely cool. If it is warm, it will melt the cream. This matters for pretty, clean layers.

Is the cream cheese lumpy? Let it soften on the counter first. This makes your cake smooth and dreamy. Which of these problems have you run into before?

Your Creamsicle Cheesecake Questions

Q: Can I make this gluten-free?

A: Yes! Use gluten-free vanilla wafers for the crust.

Q: Can I make it ahead?

A: Absolutely. Make it the day before your party.

Q: What can I use instead of Jello?

A: Try an orange juice reduction with gelatin.

Q: Can I make a smaller cake?

A: Sure. Just cut all the ingredients in half.

Q: Do I need a springform pan?

A: A deep pie dish works too. Which tip will you try first?

Fun fact: The Creamsicle was invented in 1905!

Share Your Sweet Creation

I hope you love making this sunny dessert. It always brings a smile to my face. I would love to see your kitchen creations.

Take a picture of your beautiful cake. Share it with all of us. Have you tried this recipe? Tag us on Pinterest!

Happy cooking!

—Elowen Thorn.

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Author: Elowen Thorn



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Cooking Method: [No-Bake](#)



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Difficulty: **Beginner**



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Prep time: **25 minutes**



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Cook time: **minutes**



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Rest time: **6 minutes**



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Total time: **6 minutes**



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Servings: **8 servings**



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Calories: **kcal**

Best Season: **Summer**

Description

This no-bake orange creamsicle cheesecake tastes just like the classic

frozen treat with creamy, orange and vanilla layers. Make it fast with simple ingredients for birthdays, summer parties, or easy desserts at home.

See also [Pumpkin Rice Krispie Treats Recipe](#)

Ingredients

- 11 ounce vanilla wafers ((finely crushed))
- 3 tablespoons granulated sugar
- 8 tablespoons unsalted butter ((melted))
- 2 cups heavy cream
- ½ teaspoon clear vanilla flavoring
- ½ cup powdered sugar ((plus 1 tablespoon))
- ¾ cup boiling water
- 3 ounces orange-flavored jello
- 1 orange zest ((approximately 2½ to 3 tablespoons depending on the size of the orange))
- 16 ounces cream cheese ((softened))
- ¾ cup granulated sugar
- ½ teaspoon clear vanilla flavoring

Instructions

1. Generously spray a 9-inch springform pan with nonstick spray and set it aside.
2. In a medium-sized mixing bowl, combine the finely crushed vanilla wafers, the granulated sugar, and the melted butter. Mix until all the ingredients are well incorporated. Firmly press the crust into the prepared springform pan. Place the crust into the freezer while preparing the rest of the cake.
3. Using either a stand mixer with a whip attachment or a large

mixing bowl and a handheld mixer, combine the heavy cream, $\frac{1}{2}$ teaspoon of clear vanilla flavoring, and powdered sugar. Whip the heavy cream mixture on high until stiff peaks form. Divide the whipped cream mixture evenly into 2 small mixing bowls.

4. In a small mixing bowl, stir to combine the $\frac{3}{4}$ cup boiling water, orange-flavored jello, and the orange zest. Stir until the jello has dissolved. Set aside to cool completely.
5. Once the jello mixture is cooled, carefully fold in the half whipped cream set aside for the jello mixture. Reserve $\frac{1}{2}$ cup of the jello cream to make the center jello swirl.
6. Using a medium-sized mixing bowl and a handheld mixer set on medium-high, beat the cream cheese for 1 to $1\frac{1}{2}$ minutes. Reduce the mixer speed to low and add the granulated sugar and clear vanilla flavoring. Increase the mixer speed to medium and continue mixing until the cream cheese mixture is smooth, about $1\frac{1}{2}$ minutes. Be sure to use a spatula to scrape down the side of the bowl. Set aside.
7. Fold half of the whipped cream into the cheesecake mixture. Reserve $\frac{3}{4}$ cup to swirl with the orange jello layer for the center.
8. Remove the crust from the freezer. Evenly spread the cheesecake layer over the crust, leaving the $\frac{3}{4}$ cup reserved for the swirl. Set it aside.
9. Using a small spoon, dollop spoonfuls of the $\frac{1}{2}$ cup reserved orange cream randomly on top of the cheesecake layer.
10. Use a fork to swirl the orange dollops into the bottom cheesecake layer.
11. Spread the reserved $\frac{3}{4}$ cup cheesecake on top of the orange swirls.
12. Evenly spread the remaining orange cream mixture over the remaining cheesecake layer. Place in the refrigerator for at least 6 hours to overnight to completely set.
13. Once the orange creamsicle cake is firmly set and the cake is still in the springform pan, carefully run a sharp knife along the inside of the pan. This will help the cake release from the pan.



Keywords: No-Bake, Cheesecake, Orange, Creamsicle, Dessert