



No-Bake Orange Creamsicle Cheesecake



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Introduction

This No-Bake Orange Creamsicle Cheesecake is a delightful and refreshing dessert that perfectly captures the nostalgic flavor of orange creamsicles. It is light, creamy, and ideal for any occasion, whether it's a family gathering, a summer picnic, or simply a sweet treat to enjoy at home.

Detailed Ingredients with measures

For the Crust:

- 12 ounces vanilla wafers
- 1/4 cup granulated sugar
- 4 tablespoons unsalted butter, melted

For the Filling:

- 2 packages (8 oz each) cream cheese, softened
- 1 1/4 cups granulated sugar, divided
- 2 cups heavy cream
- 1 box (3 oz) orange jello
- 1 cup boiling water
- 1/2 cup powdered sugar
- 1 teaspoon vanilla extract
- Zest of one orange

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 4 hours 30 minutes (including setting time)

Yield: 12 servings

Instructions

Prepare the Crust:

In a food processor, pulse the vanilla wafers until they become fine crumbs. Add 1/4 cup granulated sugar and melted butter, pulsing to combine. Press the mixture into the bottom and slightly up the sides of a 9-inch springform pan. Chill in the freezer for at least 30 minutes.

Make the Filling:

In a large mixing bowl, beat together the softened cream cheese and 1 cup granulated sugar until smooth and creamy. In a separate bowl, whisk together the orange jello and boiling water until completely dissolved. Set aside. In another medium bowl, whip the heavy cream, powdered sugar, vanilla extract, and orange zest until stiff peaks form. Combine half of the whipped cream mixture with the orange jello mixture, and fold the other half into the cream cheese mixture.

Assemble the Cheesecake:

Spread the cream cheese mixture evenly into the chilled crust. Then, top with the orange cream mixture, smoothing it out. Chill in the refrigerator for at least 4 hours, or overnight for best results.

Serving

Slice and serve chilled, enjoying the creamy, citrusy goodness!

See also [Angel Chicken Rice Casserole](#)

Storage

Store leftovers in the fridge for up to 3 days.



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Detailed Directions and Instructions

Prepare the Crust:

1. In a food processor, pulse the vanilla wafers until they become fine crumbs.
2. Add 1/4 cup granulated sugar and melted butter, pulsing to combine until the mixture resembles wet sand.
3. Press the mixture firmly into the bottom and slightly up the sides of a 9-inch springform pan to create an even crust.
4. Chill the crust in the freezer for at least 30 minutes to set.

Make the Filling:

1. In a large mixing bowl, beat together the softened cream cheese and 1 cup granulated sugar using an electric mixer until smooth and creamy with no lumps.
2. In a separate bowl, whisk together the orange jello and 1 cup boiling water until completely dissolved. Set aside to cool slightly.
3. In another medium bowl, whip the heavy cream, powdered sugar, vanilla extract, and orange zest using an electric mixer until stiff peaks form.
4. Combine half of the whipped cream mixture with the cooled orange jello mixture, gently folding to incorporate.
5. Fold the remaining whipped cream mixture into the cream cheese mixture until well combined and smooth.

Assemble the Cheesecake:

1. Spread the cream cheese mixture evenly into the chilled crust, smoothing the top with a spatula.
2. Top the cream cheese layer with the orange cream mixture, smoothing it out to create an even layer.

3. Chill the assembled cheesecake in the refrigerator for at least 4 hours, or preferably overnight for the best results.

Serving:

1. Once chilled, remove the cheesecake from the springform pan and slice it into wedges.
2. Serve the cheesecake chilled, enjoying its creamy, citrusy flavor.

Notes

Storage:

Store any leftovers in the refrigerator for up to 3 days.

Variations:

You can substitute the orange jello with other flavors to create different cheesecake variations.

See also [Oven Baked Bloomin' Apples](#)

Presentation:

For added decoration, consider topping the cheesecake with whipped cream and orange slices before serving.



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Cook techniques

Preparing the Crust

Use a food processor to crush vanilla wafers into fine crumbs for the crust. This is essential for achieving a smooth base. Combine the crumbs with granulated sugar and melted butter, then press the mixture firmly into the bottom and slightly up the sides of a springform pan to create a stable crust.

Mixing the Cream Cheese Filling

Ensure the cream cheese is softened to room temperature before mixing. This will help you achieve a smooth and creamy consistency when combined with granulated sugar. Beat them together until there are no lumps.

Dissolving the Jello

Whisk orange jello with boiling water until fully dissolved. This step is crucial to ensure the jello mixes evenly into the filling, providing the desired orange flavor without any graininess.

Whipping the Cream

In a separate bowl, whip heavy cream with powdered sugar, vanilla extract, and orange zest until stiff peaks form. This technique helps incorporate air into the mixture, giving the cheesecake a light and fluffy texture.

Folding Ingredients

Carefully fold the whipped cream into the cream cheese mixture and the orange jello mixture. Use a gentle motion to maintain the airy

texture, ensuring that your cheesecake remains light and creamy.

Chilling the Cheesecake

Chill the assembled cheesecake in the refrigerator for at least 4 hours, or preferably overnight. This allows the flavors to meld and helps the cheesecake set properly.

FAQ

Can I use a different type of cookie for the crust?

Yes, you can substitute vanilla wafers with other cookies like graham crackers or digestive biscuits, but the flavor and texture may vary.

How long can I store the cheesecake in the refrigerator?

Leftovers can be stored in the refrigerator for up to 3 days.

Can I make this cheesecake in advance?

Yes, this cheesecake is perfect for making in advance. It tastes even better after sitting in the refrigerator for a day, allowing the flavors to develop.

See also [Eggless Strawberry Cake](#)

Can I use low-fat cream cheese and heavy cream?

Yes, using low-fat alternatives will reduce the calories but may affect the texture and flavor slightly. The cheesecake may not be as rich and creamy.

Is there a non-dairy alternative for the cream cheese?

Yes, you can use non-dairy cream cheese, and for the heavy cream, you may substitute with coconut cream or other non-dairy whipped toppings.



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Conclusion

This No-Bake Orange Creamsicle Cheesecake is a delightful treat that brings the sweet and tangy essence of orange creamsicles to your dessert table. Its creamy texture and citrus flavor make it a perfect choice for both warm days and festive occasions. Serve it chilled for a refreshing indulgence that will transport you back to childhood memories of summer treats.

More recipes suggestions and combination

No-Bake Strawberry Cheesecake

Substitute the orange jello with strawberry jello for a fresh strawberry flavor, adding slices of fresh strawberries on top for garnish.

Chocolate Orange Creamsicle Cheesecake

Add a layer of chocolate ganache on top of the orange filling for a decadent twist, combining the flavors of chocolate and orange.

Key Lime Pie Cheesecake

Replace the orange jello with key lime jello and add lime zest for a zesty lime cheesecake that captures the essence of a traditional key lime pie.

Pineapple Coconut Cheesecake

Incorporate crushed pineapple and coconut extract into the filling for a tropical-inspired cheesecake that will remind you of sunny beaches.

Mixed Berry Cheesecake

Use berry-flavored jello (like raspberry or blueberry) and fold in a variety of fresh berries into the filling for a colorful and fruity dessert experience.

Vanilla Bean Cheesecake

For a classic twist, omit the jello and orange zest, replacing them with real vanilla bean or extract for a rich, velvety vanilla cheesecake.



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