

## No-Bake Cheesecake

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There are certain days during the summer when the last place anyone wants to be is in a hot kitchen. But that's when kids can come to the rescue, making a delicious dessert for the whole family without ever having to ask their parents to turn on the oven.

### Ingredients

24 reduced-fat vanilla wafers  
2 tablespoon(s) butter or margarine, melted  
1 envelope(s) unflavored gelatin  
1 large lemon  
3 tablespoon(s) water  
1/4 cup(s) water  
2 package(s) (8 ounces each) reduced-fat cream cheese, softened  
3/4 cup(s) sugar  
1 teaspoon(s) vanilla extract  
1 1/2 cup(s) low-fat buttermilk  
Strawberries or Raspberries, for garnish

### Directions

1 - Lightly coat 9-inch spring form pan with cooking spray. Line bottom with parchment paper; spray paper. In food processor with knife blade attached, pulse wafers until fine crumbs form. Add butter; pulse until well combined. Transfer to prepared pan; press onto bottom in even

layer. Refrigerate.

**2** - In small bowl, evenly sprinkle gelatin over 3 tablespoons water. Let stand 5 minutes. Meanwhile, from lemon, grate 2 teaspoons peel and squeeze 1 tablespoon juice. In 1 1/2-quart saucepan, heat juice and water to boiling on medium-high. Remove from heat. Immediately add gelatin mixture; stir until dissolved. Return to small bowl; let cool.

**3** - In large bowl, with mixer on medium-high speed, beat cream cheese and sugar 5 minutes or until fluffy and smooth. Beat in lemon peel and vanilla. Reduce speed to low. Add buttermilk, then gelatin mixture, in steady stream. Beat 2 minutes or until well combined, occasionally scraping bowl.

**4** - Pour onto prepared crust. Refrigerate, uncovered, 4 to 6 hours or until set. Run knife around side of pan; unmold cheesecake. Serve with Strawberries or Raspberries.

***You may need:***