

No-Bake Strawberry Cheesecake



This light and fluffy cheesecake is a perfect dessert for the springtime. It can be prepared in less than 30 minutes and you don't have to turn on your oven. Its great for kids because they can help you as it is so quick and easy to do.

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Ingredients

Crust

6 whole lowfat [honey graham crackers](#) crushed to fine crumbs
2 Tbsp butter, melted, and mixed with 1 Tbsp honey

Filling

1 box (3 oz) strawberry-kiwi flavor gelatin
2/3 cup boiling water
1 tub (6 oz) % fat cottage cheese
2 bricks (8 oz each) fat-free cream cheese, softened
2 Tbsp sugar
2 tsp strawberry extract or 1 tsp vanilla extract

Topping

1 pt (about 2 oz) fresh strawberries
2 Tbsp strawberry jelly, melted
small mint leaves

Directions

Coat an 8 x 3-in. springform pan with nonstick spray.

Crust: Mix crumbs with butter mixture until evenly moistened. Press firmly over bottom and 3/4 in. up side of prepared pan. Place in freezer.

Filling: Dissolve gelatin in boiling water in a 1-cup measure. Purée cottage cheese in food processor until creamy. Add gelatin, cream cheese, sugar and extract; process until smooth. Pour into prepared crust; smooth top. Cover and refrigerate 4 hours, or until set.

Topping: Wash and dry berries; remove stems. Quarter each lengthwise and place in a bowl; add jelly and gently toss to coat. Remove sides of springform pan; place cheesecake on serving plate. Spoon on berry mixture; sprinkle with mint leaves.

Planning Tip: Can be made, without the strawberry topping, up to 3 days ahead. Refrigerate covered. Prepare Topping just before serving.

recipe from kitchendaily.com

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