

No Bake Cheesecake

- Graham cracker crumbs (chocolate cookie crumbs work well too)
- Butter (unsalted)
- Cream Cheese (full fat, room temperature)
- Powdered Sugar
- Vanilla
- Heavy whipping cream (cold!)



Instructions

1. Line a 9" Springform pan with parchment paper for easy removal if desired (totally optional!).
2. Combine graham cracker or cookie crumbs and melted butter in a medium bowl. Press into the bottom of the pan and about 1" up the sides.
3. In a large bowl, beat room temperature cream cheese with an electric or stand mixer until it is smooth.
4. Add the sugar and vanilla and beat on high until smooth.
5. Add the cream, and beat on low until incorporated, then beat on high until thick and fluffy. Adjust sugar to your tastes if desired.
6. Pour cream cheese mixture into prepared crust, cover and refrigerate at least 6 hours, or overnight.
7. Serve with sweetened whipped cream and toppings as desired. Leftovers can be refrigerated up to 3 days.