

Foodnity Recipes

No-Bake Lemon Blueberry Cream Cake

20 min Prep time	**20 min** Total time	**8** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Filling

- [ ] 1 cup heavy whipping cream, chilled
- [ ] 2 tbsp powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp fresh lemon zest
- [ ] 3 tbsp fresh lemon juice
- [ ] 1/4 cup fine granulated sugar
- [ ] 1 cup fresh blueberries
- [ ] 1 envelope unflavored gelatin (optional)
- [ ] 2 tbsp cold water (if using gelatin)

Topping

- [ ] A handful of fresh blueberries
- [ ] Additional lemon zest
- [ ] Powdered sugar for dusting

Instructions

1. Combine the graham cracker crumbs, melted butter, and 2 tbsp sugar in a bowl; press the mixture firmly into the base of a 9-inch springform pan, then chill while you prepare the filling.
2. If using gelatin, sprinkle it over 2 tbsp cold water, let it bloom for 5 minutes, then warm gently until dissolved; set aside.
3. In a chilled bowl, whip the heavy cream with powdered sugar and vanilla until soft peaks form; fold in the lemon zest, lemon juice, and granulated sugar, then gently incorporate the gelatin mixture if using.
4. Fold the fresh blueberries into the cream gently, preserving their shape; spread the mixture evenly over the chilled crust.
5. Refrigerate the cake for at least 2 hours, or until firm. Before serving, top with whole blueberries, a light sprinkle of lemon zest, and a dusting of powdered sugar.

Nutrition per serving

280 kcal	4 g	28 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure all mixing bowls and beaters are well-chilled for maximum volume.
- If you prefer a firmer cake, add a second layer of gelatin.
- Adjust the amount of lemon juice to taste; a little more will heighten the bright note.