

Foodnity Recipes

No-Bake Orange Creamsicle Cheesecake

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

Ingredients

Crust

- [ ] 1 ½ cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp sugar

Filling

- [ ] 16 oz cream cheese, softened
- [ ] ½ cup honey
- [ ] ¼ cup fresh orange juice
- [ ] 2 tsp orange zest
- [ ] 1 tsp lemon juice
- [ ] 1 tsp vanilla extract
- [ ] ½ cup heavy whipping cream, whipped to soft peaks

Optional Topping

- [ ] Candied orange segments
- [ ] A drizzle of honey
- [ ] Fresh mint leaves

Instructions

1. Combine graham cracker crumbs, melted butter, and sugar in a bowl; press firmly into the bottom of a 9-inch springform pan. Chill while you prepare the filling.
2. In a large mixing bowl, beat the softened cream cheese until smooth; add honey, orange juice, orange zest, lemon juice, and vanilla. Mix until fully incorporated.
3. Gently fold the whipped cream into the cream cheese mixture, preserving the airy texture.
4. Spread the filling over the chilled crust, smooth the top, and refrigerate for at least 2 hours until set.
5. Before serving, garnish with candied orange segments, a light honey drizzle, and a mint leaf for visual contrast.

Nutrition per serving

310 kcal	5 g	30 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust feels crumbly, add a little more melted butter.
- For extra orange intensity, let the zest sit in the orange juice for 10 minutes before mixing.
- Stir gently when folding whipped cream to keep the filling light.