

Foodnity Recipes

No Bake Strawberry Cream Cheese Pie

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

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 5 tbsp unsalted butter, melted
- [ ] 2 tbsp sugar

Filling

- [ ] 8 oz full-fat cream cheese, softened
- [ ] 1/3 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp lemon juice
- [ ] 1 cup heavy whipping cream
- [ ] 1 tbsp honey (optional)

Topping

- [ ] 2 cups fresh strawberries, hulled and sliced
- [ ] 2 tsp powdered sugar for dusting

Instructions

1. Press the graham cracker crumbs, melted butter, and sugar together in a 9-inch springform pan; bake isn’t needed, just firm the base.
2. In a bowl, beat the softened cream cheese with powdered sugar until smooth; add vanilla and lemon juice, then mix gently.
3. Whip the heavy cream until soft peaks form; fold it into the cheese mixture along with honey, being careful not to over-mix.
4. Spread the filling over the crust, smoothing the top with a spatula; then arrange the sliced strawberries in a decorative pattern.
5. Refrigerate the pie for at least two hours; before serving, dust with powdered sugar and enjoy.

Nutrition per serving

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

Tips & notes

- Make sure the cream cheese is completely softened to avoid lumps.
- Pat strawberries dry to prevent excess moisture soaking the crust.
- If the crust feels crumbly, add a bit more melted butter.