

Foodnity Recipes

Strawberry Swirl Cheesecake – Easy No-Bake Dessert

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 (2 cups) full-fat cream cheese, softened
- [ ] ½ cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup fresh strawberries, hulled and sliced
- [ ] ¾ cup fresh strawberries, pureed
- [ ] 1 tbsp lemon juice
- [ ] 2 tbsp granulated sugar

Topping

- [ ] Fresh strawberry slices for garnish
- [ ] Optional: powdered sugar dust

Instructions

1. Combine graham cracker crumbs, melted butter, and 2 tbsp sugar in a bowl; press the mixture firmly into the bottom of a 9-inch springform pan, then chill while you prepare the filling.
2. In a large mixing bowl, beat the softened cream cheese with powdered sugar and vanilla until smooth and airy; this takes about 2-3 minutes on low speed.
3. In a separate bowl, stir together the pureed strawberries, lemon juice, and 2 tbsp granulated sugar; set aside.
4. Gently fold half of the strawberry puree into the cream cheese mixture, creating ribbons; then spread the filling over the chilled crust.
5. Artfully swirl the remaining strawberry puree over the top using a skewer or the tip of a spoon, forming a marble pattern.
6. Arrange fresh strawberry slices on the surface, sprinkle lightly with powdered sugar if desired, and refrigerate for at least four hours or overnight.

Nutrition per serving

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

Tips & notes

- If the filling seems too loose, add an extra ¼ cup cream cheese and re-whip.
- For an extra glossy finish, brush the top with a thin layer of strawberry glaze made from reduced puree.
- Keep the cheesecake covered while chilling to prevent it from absorbing fridge odors.