



LIGHT AND SUPER CREAMY NO-BAKE CHEESECAKE

Can you have a good cheesecake with just little sugar and no eggs? Can it be smooth and creamy, and melts in your mouth and before you could even think, you've already reached for your next bite? Why, yes and yes! Say hello to our family's lifelong addiction: the no-bake cheesecake. This is also perfect for those who don't like the heaviness of regular cheesecake. Perhaps you could even say it's a tad better for indulgences, too. Maybe...I like to think that. –Joy

Ingredients (Makes one 9-inch cheesecake)

- 1 1/2 cups of graham cracker crumbs
- 2 tablespoons granulated sugar
- 1 tablespoon fresh lemon zest
- 5 tablespoons butter, melted
- 1 7-gram pack of gelatin crystals (Knox brand*)
- 1/2 cup water, divided
- 2 8-oz packages of cream cheese, room temperature (softened)
- 1/2 cup granulated sugar
- 1 tablespoon freshly squeezed lemon juice
- 1 cup sour cream
- 1/2 cup whipping cream
- 1/2 cup Greek yogurt, 2% fat (I used Fage brand*)
- 1 teaspoon vanilla extract

Preparation

1. Line the bottom of a hinged 9-inch springform pan with aluminum foil. You can use just one sheet of foil to cover the entire pan, just make sure the raised sides go up to at least 1.5 inches.
2. Combine graham cracker crumbs, sugar, and lemon zest in a small bowl. Add butter and mix until all the crumbs are moistened and a thick, crumbly paste forms. Pour graham crumb paste onto the lined springform pan. Level and press to the bottom of the pan using a rubber spatula and neatly taper at the edge. Cover the pan with plastic wrap and place in the freezer for 15 minutes.
3. Mix gelatin crystals and 1/4 cup water in a small bowl and allow to bloom for 5 minutes. Heat 1/4 cup water for 30 seconds in the microwave on high and pour into the gelatin bloom. Stir to dissolve, and allow to cool.
4. Place cream cheese, granulated sugar and lemon juice in a large bowl of a stand mixer fitted with a paddle attachment (you can use a hand mixer as well). Mix on low to break down the cream cheese for 30 seconds, and increase to medium speed for another 1 minute. Scrape the sides of the bowl and add sour cream, whipping cream, Greek yogurt and vanilla extract. Mix on medium for 30 seconds, scrape the sides, and on medium-high speed for 2 minutes, until smooth and fluffy.
5. Starting on low, pour gelatin into the cream cheese mixture. Continue to mix at medium speed for a minute, scraping the sides of the bowl after 30 seconds.
6. Pour into the springform pan with crust and level with a spatula. Tap pan lightly against the counter to get rid of air bubbles. Cover with plastic wrap and refrigerate for at least 3 hours, preferably overnight.
7. Unhinge the springform pan and remove. Carefully slide off the cake, still on the foil, onto a serving plate. You can tear out the sides of the aluminum foil or carefully slide it side to side to unstuck from the crust, and

remove. To smoothen the sides of the cake, slide the smooth edge of a table knife to create a smooth even surface. Pour your topping/s of choice before serving. It gets even better after 2 or 3 days!

Store in the fridge, wrapped in plastic wrap to prevent the exposed areas from drying out.

Notes

You can use any brand you prefer, but I have not tried them with this recipe. Knox is the only gelatin my family uses for cheesecakes since I was a child because it just works beautifully with this. I've always stood by Fage as an eating and cooking/baking yogurt, and so far I have not found a better substitute for it. *[We are not affiliated with either brand.]*

This cheesecake will be nice and sturdy enough to hold its shape for travel the next day (in case you are bringing it to a party). However, if you want the cheesecake sturdy fast (in 2 hours or less, by putting in the freezer for 30 minutes and in the fridge for an hour), decrease the sour cream and yogurt by 1/4 cup each. Please remember that if you make the cheesecake this way, you need to consume it the same day or it will look and feel almost rubbery the next day. This is just the quick method in case you are in a hurry. The long method is ideal in texture and taste.

There's no need to buy graham cracker crumbs. Just put them in the food processor and pulse.

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