No Bake Strawberry Milk Cheesecake

Description

Though it may seem otherwise, this cheesecake isn't overly sweet, and I really love how the strawberry flavor is heightened by the tanginess of the cream cheese. I can't help but think it would be a good pick-me-up for someone feeling blue. It's almost impossible to be unhappy around all those sprinkles!



Summary

Yield: 1
Prep Time: 1 hour

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Category: Desserts
Cuisine: American

Ingredients

- 2 cup graham cracker crumbs fine
- 1/2 cup sprinkles
- 1/2 tsp salt
- 2 tbsp sugar
- 8 tbsp unsalted butter melted
- 2 1/4 cup heavy cream
- 16 ozs cream cheese softened
- 1 cup strawberry milk drink mix nestles
- 2 tbsp sugar only if using light strawberry milk mix
- 1 cup heavy whipping cream
- 1/4 cup sugar
- multicolor sprinkles

Instructions

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Combine graham cracker crumbs, jimmies, salt and sugar in a large bowl. Whisk until thoroughly combined and jimmies are evenly dispersed.

Make a divot in the middle of the graham cracker mixture and pour in the melted butter. Mix together using a rubber spatula; turn mixture over from the bottom of the bowl to the top until all the crumbs are moistened.

Pour crumbs into an 8 or 9-inch springform pan; press tightly and evenly into the bottom and up the sides of the springform pan. Set aside.

In a large bowl, beat heavy cream with an electric mixer until soft peaks form.

Add softened cream cheese and beat again with the electric mixer until combined.

Sift strawberry milk powder over the whipped cream/cream cheese mixture.

Add granulated sugar if using* (see note at beginning of recipe) and mix again until well incorporated.

Pour mixture into the prepared graham cracker crust. Set aside.

In a medium bowl, beat heavy cream with an electric hand mixer until soft peaks form.

Gradually add sugar and beat until stiff peaks form. Transfer mixture to a piping bag fitted with a large star decorator tip.

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Pipe whipped cream stars around the outside edge of the cheesecake, and in the center.

Sprinkle with multicolor nonpareils.

Cover springform pan in plastic wrap and place in the freezer for 4-6 hours, or overnight.

To unmold, remove from freezer and place a dishcloth soaked with hot water and wrung dry around the outside of the pan. This will warmth will help loosen the frozen crust from the pan.

Let cheesecake partially thaw in the refrigerator before serving.

Slice cheesecake while still partially frozen and serve.

Notes

Note: I used the 25% less sugar variety of Nestle's Strawberry Milk Drink Mix. If using the full sugar mix, the granulated sugar in the cheesecake filling may be omitted. I suggest adding the sugar to taste after the strawberry powder has been mixed into the filling.