

No Bake Cheesecake

Serves: 16

Serving size: 1 slice

Total time: 30 mins + 5 hours setting time

Neutral oil for greasing (such as vegetable, canola or refined coconut oil)

2 packets unflavored gelatin (5 tsp. total)

2 cups cold heavy cream, divided

2 lb. cream cheese, softened

1 ½ cup powdered sugar

3 tbsp. lemon juice

2 tsp. vanilla extract (±2 tsp)

Graham Cracker Crust

18 sheets graham crackers

⅓ cup brown sugar

½ cup unsalted butter, melted

1 pinch salt

1. Insert core seal in middle of Jel Party and lightly grease with neutral oil.
2. In microwave-safe container, add unflavored gelatin and ½-cup cold heavy cream. Stir until well incorporated and set aside for 2 minutes.
3. Whip remaining heavy cream until stiff peaks, set aside.
4. Microwave softened gelatin for 15 seconds at a time until liquefied. Set aside and let cool.
5. In large mixing bowl, add cream cheese and powdered sugar. Beat until fully combined. Add lemon juice, vanilla extract and cooled gelatin mixture, then beat again.
6. Fold half of whipped cream into cream cheese mixture until mostly combined. Fold in remaining half until fully combined, making sure there are no white streaks.
7. Add into greased Jel Party and smooth into an even layer. Cover and chill in fridge for 4 to 5 hours or until firm.
8. Once firm, prepare graham cracker crust. Combine all ingredients, then press on top of cheesecake. Cover and chill again for 1 hour.
9. Once crust is firm, flip Jel Party so cover is now on bottom, then remove middle insert. Gelatin should release naturally.
10. Keep in fridge until ready to serve.