

## No Bake Cheesecake



Recipe Rating	
Total Time	15 Minutes
Cooking Time	None
Total Labour	15 Minutes
Knife Skills	Basic

Equipment
Spatula
Mixing Bowl or Pan
Food Processor/Blender

Nutrition Facts	
Valeur nutritive	
Per 1 serv (98g) / par 1 serv (98g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
<b>Calories / Calories</b>	<b>250</b>
<b>Fat / Lipides</b> 11g	<b>17%</b>
Saturated / satures 6g	
+ Trans / trans 0g	<b>29%</b>
<b>Cholesterol / Cholesterol</b>	<b>30mg</b>
<b>Sodium / Sodium</b> 400mg	<b>17%</b>
<b>Carbohydrate / Glucides</b> 32g	<b>11%</b>
Fibre / Fibres less than 1g	<b>2%</b>
Sugars / Sucres 22g	
<b>Protein / Proteines</b>	<b>7g</b>
Vitamin A / Vitamine A	
Vitamin C / Vitamine C	<b>0%</b>
Calcium / Calcium	<b>8%</b>
Iron / Fer	<b>6%</b>

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	25 Portions		50 Portions	
	Metric	Standard	Metric	Standard
Cream Cheese	1.5 Kg	3.3 Lbs	3 Kg	6.6 Lbs
White Sugar	300 gm	10.6 oz	600 gm	1.3 Lbs
Vanilla Extract	20 mL	0.7 fl oz	40 mL	1.4 fl oz
Lemon Juice	25 mL	0.9 fl oz	50 mL	1.8 fl oz
Gelatin Powder, Unflavored	15 gm	0.5 oz	30 gm	1 oz
Water	100 mL	3.4 fl oz	200 mL	6.8 fl oz
Graham Crumbs	500 gm	1.1 Lbs	1 Kg	2.2 Lbs

## Method



1. Place gelatin powder in a small bowl with 20 mL cold water until it becomes thick or “blooms”. Bring the rest of the water to a boil and add to the lemon juice, vanilla mixture and the gelatin.



2. In a food processor, add the cream cheese, white sugar and the ingredients from step 1. Blend until smooth and creamy. Transfer to a large bowl.

In each service dish (or in bulk pan), line with graham crumbs generously; each individual cup should contain 20 gm graham crumbs.



3. Into each cup lined with graham crumbs, add 65 gm of cream cheese filling (approximately 2 ounces) and refrigerate before service. If bulk, add layer of cream cheese and place in refrigerator until service.



4. Sprinkle of graham crumbs on top and serve Cold.

Garnish: **Fruit pieces or mint leaf**

Food Accompany: **Fruit**