

Choco Fever Dream

No Bake Mini Cheesecakes – Easy No-Cook Dessert

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 3 tbsp melted butter
- [ ] 2 tbsp granulated sugar

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup sweetened condensed milk
- [ ] 2 tbsp fresh lemon juice
- [ ] 1 tsp vanilla extract
- [ ] 1 cup whipped topping
- [ ] Optional: fresh berries for garnish

Instructions

1. Combine the graham cracker crumbs, melted butter, and sugar; press the mixture into the bottoms of a mini cupcake pan.
2. In a bowl, beat the softened cream cheese until smooth, then blend in the condensed milk, lemon juice, and vanilla until fully incorporated.
3. Fold the whipped topping gently into the cream cheese mixture, preserving its airy texture.
4. Spoon the filling over each crust, smoothing the tops, then chill the mini cheesecakes for at least one hour.
5. Before serving, add a fresh berry or a drizzle of chocolate for a finishing touch.

Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the cream cheese is truly at room temperature; otherwise the filling may stay lumpy.
- Press the crust firmly, otherwise it may crumble when you lift the mini cheesecake.
- If you like a firmer set, add an extra tablespoon of condensed milk.