



## No-Bake Mini Raspberry Lemon Cheesecakes

Recipe By KELLI SMITH and ERIN BARNETT

SERVES: 12

### INGREDIENTS:

- ☐ 1½ cups graham cracker crumbs
- ☐ 4 tbsp unsalted butter, melted
- ☐ 16 oz cream cheese, softened
- ☐ ½ cup granulated sugar
- ☐ 2 tbsp lemon juice
- ☐ 1 tsp lemon zest
- ☐ 1 tsp vanilla extract
- ☐ 1 cup heavy cream, whipped
- ☐ ½ cup raspberry puree (for swirl)
- ☐ 3 instant lemon pudding cups
- ☐ fresh raspberries & lemon slices
- ☐ fresh mint

### DIRECTIONS:

- ☐ 1. Prepare the crust: In a medium bowl, mix the graham cracker crumbs and melted butter until well combined. Press the mixture into the bottom of a 9-inch springform pan to form the crust. Place it in the refrigerator to set while you prepare the filling.
- ☐ 2. Make the filling: In a large mixing bowl, beat the softened cream cheese and sugar until smooth and creamy. Add the lemon juice, lemon zest, and vanilla extract. Continue beating until everything is well incorporated.
- ☐ 3. Fold in whipped cream: Gently fold in the whipped cream into the cream cheese mixture until the filling becomes light and fluffy.
- ☐ 4. Assemble the cheesecake: Pour the cheesecake filling over the prepared crust. Drizzle the raspberry puree over the top. Using a toothpick or skewer, gently swirl the raspberry puree into the cheesecake for a beautiful marbled effect.
- ☐ 5. Chill and set: Refrigerate the cheesecake for at least 4 hours or overnight to allow it to set properly.
- ☐ 6. Garnish and serve: Before serving, garnish on top with a teaspoon of instant Lemon pudding, fresh raspberries, lemon slices and fresh mint for an extra pop of color and flavor.

---

**Did you make this recipe?**

Tag your picture ( @inglesmarkets ) and you might win a prize!