

PB&J No Bake Cheesecake

Serves: 8 Print

Ingredients:

For the Strawberry Topping:

- 1 lb (16 oz) strawberries, diced
- ¼ cup sugar
- 1 ½ tbsp water

For the No Bake Cheesecake:

- 24 Nutter Butter cookies, finely ground to crumbs (about 2 cups crumbs)
- 5 tbsp unsalted butter, melted
- 8 oz cream cheese, softened
- 1 tbsp sour cream
- ½ tsp vanilla extract
- ½ cup powdered sugar
- 8 oz non dairy whipped topping (like Cool Whip), thawed

Directions:

1. Make the strawberry topping: Place strawberries, sugar, and water in a medium saucepan over medium high heat. Bring to a boil, stirring occasionally. Reduce heat to medium low, and simmer for 40-45 minutes, stirring occasionally, until the strawberries have thickened. Remove from heat, and set aside to cool completely.
2. Meanwhile, make the crust: Add cookie crumbs and melted butter to a mixing bowl. Stir until fully combined and the cookie crumbs look like wet sand. Gently and evenly press crumbs on the bottom and up the sides of a 9 inch pie plate. Set aside in the fridge.
3. Once the berries have cooled completely, make the filling: To a large mixing bowl, add cream cheese, sour cream, vanilla, and powdered sugar. Use a hand mixer to beat until the mix is smooth and creamy. Add half of the whipped topping, and beat until fully combined. Add the remaining whipped topping, and fold it in to the cream cheese mixture with a spatula until just combined.
4. Spread cheesecake mix evenly into crust. Spread the cooled strawberry sauce evenly over top of the cheesecake mix. Refrigerate for at least 4 hours or up to overnight. Serve cold.

Recipe notes:

*To make cookie crumbs, place cookies in a food processor and pulse until they are finely ground.

*You can use lowfat cream cheese and whipped topping or regular cream cheese and whipped topping in this recipe.

*The strawberry sauce will thicken more as it cools. Trust the process!