

CHEESE

Limoncello No-Bake Cheesecake

11 January 2025

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
70 min	15 min	55 min	8	\$1.14	375 kcal



Indulge in the delightful flavors of our Limoncello No-Bake Cheesecake, a perfect dessert that combines the creamy richness of cheesecake with the refreshing zest of lemon. This easy-to-make treat is ideal for warm weather gatherings or any occasion where you want to impress your guests without spen...

Ingredients

- ☐ 2 cups graham cracker crumbs
- ☐ 8 oz package cream cheese, softened
- ☐ ½ cup sour cream
- ☐ ¼ cup Limoncello
- ☐ 1/3 cup butter, melted
- ☐ 8 oz container frozen whipped topping (thawed)
- ☐ ¼ teaspoon vanilla

EQUIPMENT Bowl, Oven, Hand mixer

Method

- 1

Heat oven to 350°F. Spray 9-inch glass pie plate with cooking spray. Stir together crust ingredients. Press firmly and evenly in bottom of pie plate.
- 2

Bake 9 minutes. Cool 20 minutes.
- 3

In medium bowl, beat cheesecake ingredients with electric mixer on medium speed until smooth; spoon over crust. Refrigerate at least 30 minutes before serving.

Nutrition per serving				
	375 KCAL	4 g PROTEIN	26 g FAT	28 g CARBS
Saturated Fat				15.6 g · 97% of daily needs
Fibre				0.7 g · 3% of daily needs
Sugar				15.9 g · 18% of daily needs
Sodium				313 mg · 14% of daily needs
Cholesterol				58 mg · 19% of daily needs

Adapted from Betty Crocker. Find this recipe, ratings and more ideas at whatsheate.com/limoncello-no-bake-cheesecake-21933