

## No Bake Sugar Free Strawberry Cheesecake



**PREP TIME:** 20 Minutes

(ready in 1 Hour)



**SERVING SIZE:** 8 Servings



### INGREDIENTS

- 3/4 cup graham cracker crumbs
- 3 tablespoons butter, melted
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 (8 ounce) package cream cheese, softened
- 1 1/2 cups milk
- 1 (1 ounce) package cheesecake flavored sugar-free instant pudding mix
- 2 pints fresh strawberries, sliced



**COURTESY OF:** Chef Henry

### INSTRUCTIONS

- 1 Mix together graham cracker crumbs, melted butter, cinnamon, and nutmeg in a bowl.
- 2 Press the mixture into an 8-inch pie dish. Refrigerate while making filling.
- 3 Beat cream cheese in a mixing bowl with an electric mixer on medium speed until softened. Reduce the speed to low, and gradually beat in milk, a little at a time.
- 4 Beat in pudding mix until the filling is thick and smooth.
- 5 Spoon half of the cream cheese filling into the bottom of the graham cracker crust.
- 6 Spread half the strawberries over the filling.
- 7 Repeat cheesecake layer and strawberry layer.
- 8 Chill pie in refrigerator until set and cold, at least 1 hour.

