

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.

