

No Bake Cheesecake

- 4 8oz Cream Cheese
- ½ cup Sugar
- 1 cup Heavy Whipping Cream
- 1 tbsp Vanilla
- 1 Gram Cracker Crust

This Cheesecake is one of the very first things I ever learned to make, at the age of 11 years old. This is the first time I realized I had a passion. This recipe is truly where it all began for me. It wasn't that this recipe was difficult or complex, I mean, the oven doesn't even get turned on, lol. It was the enjoyment of the people that were eating MY Cheesecake concoction and actually enjoying it! I realized at that moment that I loved every part of cooking, from the prep to the serve, I was hooked!

This is a very basic Cheesecake to make and can be dressed up in so many.

Directions

Preheat oven to.... SIKE!

In a medium bowl, with a stand or hand mixer mix together all ingredients, at med high speed.

Once all the ingredients are combined well, beat till it's fluffy.

Once Cream cheese mixture is combined and fluffy, with a spatula, scoop mixture evenly in to pie crust.

Cover the pie and let rest in refrigerator for at least 2 hours.

❖ NOTE: If you are wanting to add in any special ingredients like chocolate chips, fruit, M&Ms, Heath bar chunks, or whatever your little sugar tooth is craving, fold it in right before you scoop your cheese mixture into the pie crust.

❖ DO NOT beat your special ingredients in, it will kill the fluffiness of your mixture. FOLD it in.

❖ Toppings are great too with this cheesecake. Look in the "Sweets, Treats, and Deserts" section of our website at www.thekitchenegypsyshop.com for some ideas!!

