



NO BAKE CHEESECAKE

READY IN: **6 HOURS 30 MINUTES**
DIFFICULTY: **EASY**

Ingredients:

- **25** vanilla wafers
- **¾ cup** roasted, salted almonds
- **4 tbsp.** unsalted butter, melted
- **½ cup** plus **2 tbsp.** granulated sugar
- **1 ¾ cup** cold heavy cream
- **1 pack (12 grams)** unflavoured gelatin
- **1 ½ cup** plain Greek yogurt
- **250g** package cream cheese, at room temperature
- **2 tsp.** pure vanilla extract
- **¼ tsp.** Kosher salt

TOPPINGS

- **6 tbsp.** granulated sugar
- **3 tbsp.** rum/bourbon
- **2 tsp.** lime zest
- fresh fruits: strawberry/ raspberry/ blueberries/ blackberries

Method:

- 1.** Mix wafers and almonds in a food processor until finely ground. Add butter and 2 tablespoons sugar; mix until well combined. Press mixture into bottom of a 18-22 cm springform pan. Freeze 20 minutes.
- 2.** Pour cream in a medium saucepan; sprinkle gelatin over top. Let stand 10 minutes. Cook cream mixture over medium-low heat, stirring constantly, until gelatin is dissolved, 4 to 6 minutes. Cool 10 minutes.
- 3.** In a food processor, mix the yogurt, cream cheese, vanilla, salt, and remaining ½ cup sugar until smooth, about 1 minute. Add cream mixture and process until well combined.
- 4.** Pour filling into crust and smooth with a spatula. Cover pan with plastic wrap and chill until firm, at least 6 hours or overnight.
- 5.** To make the topping, toss together ingredients and then the berries; let macerate, stirring occasionally, until mixture is syrupy, about 20 minutes. Use one type of berry or have each slice of cake uniquely decorated with different fruits.
- 6.** When the cake is ready, run a knife around sides of pan and remove ring. Serve with desired berry toppings.