

Helergon Kitchen

No Bake Cheesecake Parfait with Cherry Pie Filling

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Crust

- [ ] 1 1/2 cups graham cracker crumbs
- [ ] 1/3 cup unsalted butter, melted
- [ ] 1 tablespoon granulated sugar

Cheesecake Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup powdered sugar
- [ ] 1/2 teaspoon vanilla extract
- [ ] 1 tablespoon lemon juice

Whipped Cream Layer

- [ ] 1 cup heavy whipping cream
- [ ] 2 tablespoons powdered sugar
- [ ] 1/2 teaspoon vanilla extract

Topping & Garnish

- [ ] 2 cups cherry pie filling
- [ ] Fresh cherries, for garnish

Instructions

1. Start by grabbing a bowl and combining your 1 1/2 cups graham cracker crumbs, 1/3 cup unsalted butter, melted, and 1 tablespoon granulated sugar. Give it a good mix until everything is evenly coated; honestly, it should look just like wet sand.

2. Now, gently press that crumb mixture into the bottom of each of your 4 dessert glasses. You just want a thin, even crust. Once that's done, pop them in the refrigerator to firm up while you work on the rest.

3. In a separate bowl, beat the 8 oz cream cheese, softened, until it's completely smooth. I mean, really make sure there are no lumps. Stir in the 1/2 cup powdered sugar and 1/2 teaspoon vanilla extract, beating it all together until it's fully incorporated.

4. Stir in 1 tablespoon lemon juice—it really brightens the whole thing up. Now, fold in your whipped cream mixture (which you'll whip separately using 1 cup heavy whipping cream, 2 tablespoons powdered sugar, and 1/2 teaspoon vanilla extract) until it's just combined. So light and fluffy!

5. Time to layer! Spoon about the first 1/3 of that cheesecake mixture over each crust and smooth the top with a spatula.

6. Spoon about 1/3 cup cherry pie filling over the cheesecake layer. I like to gently spread it to cover the top, but leave a little bit of a subtle swirl for a pretty look.

7. Just repeat those layers: another scoop of cheesecake, then more cherry filling, then cheesecake again, and one more cherry layer. Finish it all off with a final top layer of that lovely cheesecake mix.

8. Smooth the tops with a spatula so they look nice and even. To keep things fresh, seal the glasses with a lid or a bit of plastic wrap.

9. Let these sit in the refrigerator for at least 2 hours. Well, if you can wait, overnight is even better so they can set perfectly.

10. Right before you serve them, top each parfait with a few fresh cherries. If you're feeling fancy, a light drizzle of sour cream or a touch of caramel sauce is a wonderful little addition.

Nutrition per serving

520 kcal	6 g	48 g	34 g
Calories	Protein	Carbs	Fat

Tips & notes

- The lemon juice is a small detail, but it really cuts through the richness of the cream cheese.
- Using clear glasses is almost a must here so you can see those beautiful red and white layers.
- Don't rush the chilling time; the cheesecake needs those hours to hold its shape.