



Mini Easter No-Bake Cheesecakes

Makes: 12 mini cheesecakes

Prep Time: 30 minutes (plus chill time)

No baking required!

Ingredients:

Crust:

- 1 cup graham cracker crumbs
- 2 tbsp sugar
- 4 tbsp unsalted butter, melted

Cheesecake Filling:

- 16 oz cream cheese (room temp)
- 1 cup powdered sugar
- 1 cup heavy whipping cream
- 1 tsp vanilla extract
- Food coloring (pastel pink, yellow, and blue)

Topping:

- Whipped cream
- Mini chocolate eggs or candy-coated chocolate eggs
- Chocolate shavings or curls



Instructions:

1. Make the Crust:

- Mix graham cracker crumbs, sugar, and melted butter until the texture resembles wet sand.
- Press about 1–2 tbsp of the mixture into the bottom of each cavity of a muffin tin (lined with cupcake liners or silicone molds).
- Chill in the fridge while you prepare the filling.

2. Prepare the Cheesecake Base:

- In a large bowl, beat the cream cheese until smooth. Add powdered sugar and vanilla extract.
- In a separate bowl, whip the heavy cream until stiff peaks form, then gently fold into the cream cheese mixture.

3. Divide and Color:

- Divide the filling evenly into 3 bowls.
- Add a drop of pastel food coloring to each bowl (one pink, one yellow, one blue) and mix until fully combined.

4. Layer the Cheesecakes:

- Spoon a layer of blue filling on top of the crust, smooth it out.
- Chill in the freezer for 10 minutes to firm slightly.
- Repeat with yellow, chill, then pink on top.
- Chill the layered cheesecakes for at least 4 hours (or overnight) until fully set.



5. Decorate:

- Once set, remove from molds or liners.
- Top with a dollop of whipped cream, chocolate eggs, and a sprinkle of chocolate curls.

Tips:

- Use silicone muffin pans or acetate liners for easy removal and clean edges.
- You can swap out colors or use fruit puree for natural coloring.