Prep Time: 20 minutes | Chill Time: 4–6 hours (or overnight) | Total Time: 4 hours 20 minutes (minimum) to overnight
Yield: 1 (9-inch) cheesecake, 10 servings | Intensity Level: Easy

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Introduction

No-Bake Blueberry Cheesecake is the dessert you make when you want something

impressive without turning on the oven — a buttery graham cracker crust, a silky-smooth no-bake cheesecake filling, and a glossy, jewel-toned blueberry topping that looks like it came from a bakery case. The filling gets its luxurious texture from whipped cream folded into a cream cheese base, stabilized with just enough gelatin (or a gelatin-free alternative) so it slices cleanly rather than slumping. Fresh or frozen blueberries cook down into a vibrant compote with a squeeze of lemon, and the whole thing chills to a firm, creamy finish that's rich but never heavy. It's a perfect make-ahead dessert for summer gatherings, holidays, and birthdays — the kind of recipe that looks far more complicated than it is. With about 20 minutes of active work and a few hours of hands-off chilling, you get a centerpiece dessert that feeds a crowd.

Ingredients

For the Crust

- 1½ cups (180 g) graham cracker crumbs (about 12 full sheets, crushed)
- 2 tbsp granulated sugar
- Pinch of fine sea salt
- 6 tbsp (85 g) unsalted butter, melted

For the Cheesecake Filling

- 16 oz (450 g) full-fat cream cheese, softened to room temperature

- ¾ cup (90 g) powdered sugar, sifted
- 1 tsp vanilla extract
- 1 tbsp fresh lemon juice
- 1¼ cups (300 ml) heavy whipping cream, cold
- 2¼ tsp (1 packet / 7 g) unflavored gelatin
- 3 tbsp cold water
- *(Gelatin-free alternative: 3 tbsp cornstarch simmered with ½ cup of the cream until thickened, then cooled)*

For the Blueberry Topping

- 2 cups (300 g) fresh or frozen blueberries (divided)
- ⅓ cup (65 g) granulated sugar
- 1 tbsp fresh lemon juice
- 1 tsp lemon zest

- 1 tbsp cornstarch
- 1 tbsp cold water

For Garnish (Optional)

- Fresh blueberries
- Whipped cream
- Fresh mint leaves
- Lemon zest curls

Equipment

- 9-inch springform pan
- Food processor or zip-top bag and rolling pin
- Electric hand mixer or stand mixer
- Small saucepan

- Heatproof small bowl
- Spatula
- Plastic wrap

Time & Intensity Breakdown

Stage	Time	Intensity	What's Happening
Make the crust	6 min	Low	Crush crackers, mix with butter, press
Chill the crust	15 min	Low (passive)	Crust firms up in the freezer
Bloom gelatin	5 min	Low	Soften in cold water
Whip the filling	6–8 min	Moderate	Beat cream cheese; whip cream to peaks
Fold & set	3 min	Low–Moderate	Fold cream into base; pour over crust
Chill the filling	4–6 hrs	Low (passive)	Cheesecake firms completely
Make blueberry topping	8–10 min	Moderate	Simmer berries into a glossy compote
Cool & assemble	20 min	Low (passive)	Cool topping; spoon over cheesecake

Total active time: ~28 minutes | Total passive time: ~4–6 hours

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Instructions

Step 1: Make the Crust (6 minutes | Low Intensity)

In a food processor, pulse the graham crackers into fine crumbs (or place them in a zip-top bag and crush with a rolling pin). In a bowl, stir together the crumbs, sugar, and salt, then pour in the melted butter and mix until the texture resembles wet sand. Press the mixture firmly and evenly into the bottom and about 1 inch up the sides of a 9-inch springform pan — use the flat bottom of a measuring cup to pack it tight, since a firmly packed crust won't crumble when sliced.

Step 2: Chill the Crust (15 minutes | Low Intensity, Passive)

Place the crust in the freezer for 15 minutes while you make the filling. This sets the butter so the crust holds its shape and prevents it from sliding when you add the filling.

Step 3: Bloom the Gelatin (5 minutes | Low Intensity)

Sprinkle the unflavored gelatin over the 3 tablespoons of cold water in a small heatproof bowl. Let it sit for 5 minutes to bloom — it will turn into a thick, spongy paste. Once bloomed, microwave in 10-second bursts at 50% power until just melted and liquid (about 20–30 seconds). Let it cool slightly but keep it liquid. If using the gelatin-free alternative, skip this step and simmer the cornstarch with ½ cup of the heavy cream in a small saucepan until thickened, then cool completely.

Step 4: Whip the Filling (6–8 minutes | Moderate Intensity)

In a large bowl, beat the softened cream cheese and powdered sugar with an electric mixer on medium speed for 2–3 minutes, until smooth, fluffy, and lump-free. Beat in the vanilla and lemon juice, scraping down the sides of the bowl. With the mixer running on low, slowly drizzle in the melted gelatin (or cooled cornstarch mixture) and beat until fully incorporated, about 30 seconds.

In a separate chilled bowl, whip the cold heavy cream on medium-high speed for 2–3 minutes, until it holds soft-to-medium peaks — the cream should mound on the whisk but still

droop slightly at the tip. Don’t over-whip; stiff peaks make the filling grainy.

Step 5: Fold and Set (3 minutes | Low–Moderate Intensity)

Add about one-third of the whipped cream to the cream cheese mixture and fold gently with a spatula to lighten it. Then add the remaining whipped cream and fold just until no white streaks remain — stop as soon as it’s uniform. Folding, not stirring, preserves the air. Pour the filling over the chilled crust and smooth the top with an offset spatula. Cover with plastic wrap pressed gently against the surface (or foil) and refrigerate for at least 4 hours, or overnight for the firmest set.

Step 6: Make the Blueberry Topping (8–10 minutes | Moderate Intensity)

In a small saucepan over medium heat, combine 1½ cups of the blueberries, the sugar, lemon juice, and lemon zest. Cook, stirring occasionally, for 5–6 minutes, until the berries burst and release their juices. In a small bowl, whisk the cornstarch with the cold water, then stir it into the simmering berries. Cook for 1–2 minutes more, until the mixture thickens and turns glossy. Remove from heat and fold in the remaining ½ cup of fresh blueberries for texture. Let cool to room temperature, about 20 minutes.

Step 7: Assemble and Serve (2 minutes | Low Intensity)

Run a thin knife around the edge of the springform pan, then release the ring. Spoon the cooled blueberry topping over the chilled cheesecake, leaving a small border. Garnish with fresh blueberries, whipped cream, mint, and lemon zest if desired. Slice with a sharp knife wiped clean between cuts and serve chilled.

Storage & Reheating

- Refrigerator: Store covered in the fridge for up to 4 days (topping added fresh is best).
- Freezer: Freeze the cheesecake without the topping for up to 2 months, tightly wrapped. Thaw overnight in the fridge before adding topping and serving.
- Topping: Keeps separately in the fridge for up to 5 days.
- No reheating — this dessert is always served cold.

Serving Suggestions

Serve chilled with a cup of coffee or tea, or alongside fresh berries and a drizzle of lemon curd. It’s a lovely finish for summer cookouts, Easter, and holiday dinners. For a party, slice and plate individual portions with a dollop of whipped cream.

Nutrition Information (Per Serving, Based on 10 Servings)

Values are estimates and will vary by brand of cream cheese, graham crackers, and exact portion size.

Nutrient	Amount per Serving
Calories	~445 kcal
Total Fat	~32 g
— Saturated Fat	~19 g
Cholesterol	~95 mg
Sodium	~210 mg
Total Carbohydrates	~33 g
— Fiber	~1 g
— Sugars	~24 g
Protein	~5 g