



# No-Bake Fresh Strawberry Cream Cheese Pie

★★★★★

A buttery graham cracker crust filled with sweetened cream cheese and topped with a mountain of juicy fresh strawberries. This gorgeous no-bake pie is the perfect spring or summer dessert.

<b>Course</b>	Dessert
<b>Cuisine</b>	American
<b>Prep Time</b>	30 minutes
<b>Cook Time</b>	10 minutes
<b>Total Time</b>	40 minutes
<b>Servings</b>	6 -8
<b>Calories</b>	349kcal
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## Ingredients

### Crust:

- 1 ½ cups graham cracker crumbs about 10 sheets
- 2 tablespoons brown sugar or granulated sugar
- pinch salt
- 6 tablespoons unsalted butter melted

### Filling and topping:

- 8 ounces cream cheese softened, not light
- ⅓ cup sweetened condensed milk
- ½ teaspoon pure vanilla extract
- 3 tablespoons powdered sugar
- 5 cups halved or quartered fresh strawberries
- 2 tablespoons strawberry jam or preserves heated slightly, if necessary, to thin it out

## Instructions

### Crust:

1. Preheat oven to 325°F (or see notes for no-bake option). In a large bowl, combine graham cracker crumbs, sugar, and salt. Add the melted butter and stir until combined. Dump the mixture into a 9 ½ inch pie plate. Press it into the bottom and little more than halfway up the sides of the pie dish. I use the bottom of a drinking glass or measuring cup to help pack it in. Bake for 8-10 minutes, until golden and fragrant. Set aside to cool.

### Filling:

1. Using a hand mixer or stand mixer, beat cream cheese until smooth. While continuously beating, slowly add sweetened condensed milk and then vanilla extract. Add powdered sugar

and beat until smooth. Pour into the cooled crust, then tightly cover and refrigerate until firm, at least 3 hours or up to overnight.

**To serve:**

1. In a large bowl, combine strawberries and jam/preserves. Place half of the strawberries on top of the pie. After placing a slice of pie on a plate, scoop additional strawberries onto each slice (it's easier to cut and serve this way).

**Notes**

If you'd like to make this recipe completely no-bake, you can skip baking the graham cracker crust. Just freeze the crust for 1 hour before filling. If you do bake it, the slices of pie will cut cleanly and be more stable. I prefer baking the crust, but it tastes delicious either way!

**Nutrition**

Calories: 349kcal | Carbohydrates: 37g | Protein: 4g | Fat: 21g | Saturated Fat: 11g | Cholesterol: 58mg | Sodium: 214mg | Potassium: 252mg | Fiber: 2g | Sugar: 24g | Vitamin A: 690IU | Vitamin C: 53.7mg | Calcium: 93mg | Iron: 1.2mg

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