



No Bake Cheese Cake

2 cups Graham cracker crumbs
1 cup melted butter
¼ cup sugar
2 – 8 oz. packages cream cheese
1 cup confectioner's sugar
2 tsp. vanilla extract
2 tsp. lemon juice
2 cups heavy cream – very cold
8 oz. strawberries – hulled and sliced
8 oz. blueberries
½ cup confectioner's sugar

Mix the cracker crumbs with the sugar and butter in a bowl. Make sure it sticks.

Place the crumbs into the bottom of a spring-form pan. Press the crumbs on the bottom and sides, evenly. Set pan aside.

Place the cream cheese, confectioner's sugar, vanilla and lemon juice in a bowl. Mix until you have a smooth cream.

Place the cold cream into another bowl. Mix until thick but not stiff.

Fold the whipped cream into the cream cheese. Once it is mixed go ahead and whisk it to get rid of any lumps. Pour cream into prepared pan. Cover with foil and refrigerate for at least 4 hours.

While the cake is chilling – mix the strawberries and blueberries in a bowl. Add the confectioner's sugar and gently mix into the fruit. Set aside until fruit renders juice.

Remove the cake from the fridge. Release the sides of the pan and place the cake in a platter. Fix any edges that might be uneven with a knife. Top with the berries and serve. Enjoy!