
No Bake Creamsicle Cheesecake

8 portions

11 oz Vanilla Wafer Cookies
1 1/2 cup Sugar, divided
4 tbsp melted Butter
16 oz Cream Cheese,
softened
16 oz Heavy Cream
1 3.3 oz box Orange Gelatin
1 cup boiling Water
Zest from 1 Orange
1/4 tsp Vanilla Extract
1/2 cup Powdered Sugar

- ➊ Put vanilla wafers in food processor and pulse until finely chopped.
- ➋ Add 3/4 cup sugar and melted butter and pulse to incorporate.
- ➌ Grease bottom and sides of 9 spring form pan.
- ➍ Press mixture into bottom and slightly up sides of pan.
- ➎ Place in freezer for 30 minutes.
- ➏ Beat cream cheese and remaining sugar until smooth.
- ➐ In a medium bowl, combine gelatin and boiling water. Whisk until dissolved.
- ➑ Set aside.
- ➒ Zest orange and set aside.
- ➓ Whip heavy cream, powdered sugar and vanilla until stiff peaks form.
- ➔ Add 1/2 of whipped cream mixture to cooled gelatin and add orange zest. Whisk to blend.
- ➕ Set aside.
- ➖ Fold remainder of whipped cream mixture into cream cheese mixture.
- ➗ Spread 1/2 cream cheese mixture over crust.
- ➘ Pour 2 cups of orange whipped cream mixture over cream cheese mixture.
- ➙ Gently spread remaining cream cheese mixture over orange mixture.
- ➚ Pour remaining orange whipped cream mixture over plain cream cheese mixture.
- ➛ If desired, take a butter knife and gently glide through cream cheese layers to swirl.
- ➜ Refrigerate for at least 6 hours.