



No Bake Cheesecake

- 1 Premade Graham Cracker Pie Crust
- 2 Packages of Cream Cheese (Softened at room temperature)
- 1 8 oz. Package of Cool Whip (Thawed – or make your own. You can make it low sugar as well by making your own with a Sugar Substitute like Truvia)
- ½ to 1 Cup of Sugar (You can make this low sugar by using a Sugar Substitute like Truvia)
- 1 Tablespoon Vanilla Extract (Use the real stuff... the Mexican Vanilla is the best)
- Whatever toppings you desire

In a large mixing bowl cream the cream cheese and sugar together (I prefer mine a little more on the bitter side so I only use a ½ cup of sugar, but its fine with a cup too.) Once the sugar is incorporated into the cream cheese, add the vanilla and mix a little, then gently fold in the whipped cream. Once the mixture is well blended, pour into the pie crust and allow to sit for 2 to 4 hours before serving to allow it to set. When you are ready to serve, serve with the topping of your choice or plain!