

No-Bake Strawberry Cheesecake

Serves 10

Ingredients

- 1½ cups packed finely crushed shortbread cookie crumbs (from about 32 cookies, such as Lorna Doone)
- ½ cup unsalted butter, melted
- 3 Tbsp. granulated sugar
- 1½ cups frozen strawberries in sugar (from 1 [15½-oz.] pkg.), thawed and drained
- 3 (8-oz.) pkg. cream cheese, softened
- 1 (14-oz.) can sweetened condensed milk
- 1 (0.8-oz.) pkg. freeze-dried strawberries, finely crushed (about 5 Tbsp.)
- 1 tsp. vanilla extract
- ¼ tsp. grated lemon zest plus 2 tsp. fresh juice (from 1 lemon)
- ⅓ cup heavy whipping cream
- Fresh strawberries and edible flowers, for garnish

Instructions

1. Coat a 9-inch springform pan with cooking spray. Stir together cookie crumbs, butter, and sugar in a medium bowl until well combined. Press cookie mixture into bottom of prepared pan. Freeze, uncovered, while preparing filling.
2. Process thawed strawberries in a blender until smooth, about 30 seconds; set aside. Beat cream cheese with a stand mixer fitted with a paddle attachment on medium speed until smooth, about 2 minutes. Add strawberry puree, condensed milk, freeze-dried strawberries, vanilla, and lemon zest and juice; beat on medium speed until well combined, about 1 minute.
3. Beat cream in a large bowl with an electric mixer until stiff peaks form, about 1 minute. Fold whipped cream into cream cheese mixture just until combined; spread over prepared crust. Cover and chill until set, at least 4 hours or up to 3 days.
4. Loosen edges of cheesecake from pan using a knife. Remove sides of springform pan; transfer cheesecake to a plate. Garnish with fresh strawberries and edible flowers.