



NO BAKE MOZZARELLA CHEESECAKE



PREP TIME

2½ hours



RECIPE INFO

Serves eight

INGREDIENTS

Crust:

- 1 ½ cups graham cracker crumbs (about 12 full sheets)
- 6 tbsp. butter (melted)

Filling:

- 1 ½ cups whole milk mozzarella cheese (chopped)
- ½ cup whole milk
- 1 tsp. vanilla
- ½ cup white chocolate chips
- ¼ oz. gelatin
- 1 ½ cups cream
- 1 cup powdered sugar

DIRECTIONS

In a food processor, blend together graham crackers and melted butter until well combined. Press crumbs evenly into a 9-inch springform pan, spreading it 1 inch up the sides. Chill crust in freezer until filling is ready. Gently heat the cheese, milk, vanilla and chocolate over low heat. Once cheese and chocolate begin to melt, use an immersion blender to combine the cheese mixture with the gelatin until all the lumps are smooth. Place in the refrigerator to thicken. In the meantime, whip cream and sugar until fluffy. Once mixture in the refrigerator is cool, fold in the whipped cream. Pour cheesecake filling into springform pan evenly over the crust. Chill until fully set and sliceable with a knife. Serve each slice with a topping of seasonal fruit such as a triple berry sauce.