

Marias Gamesa® Cookie No Bake Berry Cheesecake

Ingredients

Crust:

- 1 pkg (4.9 oz) Mariás
- 1 tbsp granulated sugar
- 1/3 cup butter, melted

Filling:

- Brick-style plain cream cheese, softened
- 3/4 cup confectioners' (icing) sugar, sifted
- 1 tbsp vanilla extract
- 1 cup heavy or whipping (35%) cream
- 1 cup halved strawberries
- 1/2 cup raspberries
- 1/2 cup blueberries
- 1/4 cup edible flowers
- 1 tbsp fresh mint leaves

How to make it

1. Crust: In food processor, pulse Marias Gamesa® Cookies until finely ground. Add sugar and pulse to combine. Add butter and pulse until blended.
2. Press cookies mixture into bottom and sides of greased 9-inch pie plate. Freeze for 10 to 15 minutes or until firm.
3. Cheesecake Filling: In large bowl, using handheld electric mixer, beat cream cheese until light and fluffy. Beat in confectioners' sugar and vanilla until smooth and blended.
4. In medium bowl, using handheld electric mixer with clean beaters, beat cream until stiff peaks start to form. Fold one-third whipped cream into cream cheese mixture. Fold in remaining



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
25 min	0 min	25 min (+ 3 hrs 10 min standing time)	8

Made with



Mariás

whipped cream.

5. Scrape mixture into prepared crust. Refrigerate for 3 to 4 hours or until well chilled and set.
6. Just before serving, top cheesecake with strawberries, raspberries and blueberries. Garnish with edible flowers and mint leaves.