

1 No Bake Strawberry Cheesecake

- Graham cracker crust in a 9x13 pan
- Cream cheese filling: room temp only, cold = lumps
- Top with fresh or thawed-and-dried strawberries
- Chill 4 hrs minimum. Overnight is better.

Sub: Sub: Frozen strawberries work. Thaw and pat dry first.

2 Chocolate PB Icebox Cake

- 1 cup heavy cream whipped to stiff peaks
- Fold in 1/2 cup peanut butter + 2 tbsp powdered sugar
- Layer between chocolate grahams in a loaf pan
- Refrigerate overnight. Slice cold.

Sub: Sub: Sunflower seed butter for nut-free. Same texture.

3 Lemon Cream Cheese Icebox Pie

- Cream cheese + lemon juice + zest + condensed milk
- Fold in whipped cream. Pour into graham crust.
- Zest the lemon before juicing it.
- Chill 4 hrs minimum.

Sub: Sub: Lime works for a Key lime version. Same ratios.

4 Banana Pudding

- Layer: vanilla wafers, banana slices, scratch pudding
- Scratch pudding: milk, egg yolks, sugar, cornstarch, butter
- Top with whipped cream. Refrigerate overnight.
- Feeds 12-16 from a single 9x13 pan.

Sub: Sub: Chessman or shortbread cookies for a richer base.

5 No Bake Oreo Cheesecake Bars

- Oreo crust pressed firm into a lined 9x13 pan
- Press hard with a measuring cup. Loose crust = only risk.
- Cream cheese filling + crushed Oreos on top
- Chill 6 hrs. Lift with parchment. Slice on a board.

Sub: Sub: Golden Oreos + lemon filling = completely different bar.

6 No Churn Strawberry Ice Cream

- Whip 1 cup heavy cream to stiff peaks
- Fold in sweetened condensed milk
- Swirl in 1 cup blended strawberries + 2 tbsp sugar
- Freeze 6 hrs. Rest 5 min before scooping.

Sub: Sub: Mango puree or lemon curd work as swirl-ins.

7 No Bake PB Chocolate Bars

- Base: peanut butter, oats, honey, melted butter
- Press flat before adding chocolate. Even layer = clean bars.
- Top: melted chocolate + flaky salt. Freeze 30 min.
- Microwave chocolate in 30-sec intervals. Grainy = restart.

Sub: Sub: Almond or sunflower seed butter. Structure holds either way.

CROWD & MAKE-AHEAD TIPS

- Double a batch? Add 1 extra hour chill time at the center.
- Transport in disposable aluminum pans.
- Cream cheese desserts: keep cold until 20 min before serving.
- Bars hold at room temp up to 1 hr. Serve cream cheese pies last.