



No-Bake Orange Dreamsicle Cheesecake Delight

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 1 hour 20 minutes



Summer's must-try No-Bake Orange Dreamsicle Cheesecake, with a Nilla cookie crust, tangy cheesecake filling, and a light, fluffy orange gelatin whipped cream topping.

- 11 ounces vanilla wafer cookies**
- 1 1/2 cup sugar (divided)**
- 4 tbsp butter, melted**
- 16 ounces cream cheese, softened**
- 16 ounces heavy cream**
- 1 box gelatin, orange (3.3 oz)**
- 1 cup water, boiling**
- 1 each orange, zested (save fruit for decoration)**
- 1/4 teaspoon vanilla extract**
- 1/2 cup powdered sugar**

This No-Bake Orange Dreamsicle Cheesecake Delight is a summer must-try dessert for anyone who loves the classic Creamsicle flavor. The dessert features a scrumptious Nilla Cookie crust that provides a satisfying crunch.

The filling is made of two layers of creamy, tangy cheesecake flavored with fresh orange juice and zest, which perfectly balances the sweet cookie crust. The top layer, a light and fluffy blend of orange gelatin and whipped cream, creates a delightful contrast in texture and flavor, making this dessert a crowd-pleaser for any summer picnic or BBQ.

This dessert captures the essence of Orange Julius ice cream from the boardwalks of Jersey Shore, and the addition of cream cheese to the bottom layer gives it a classic cheesecake taste that is both refreshing and indulgent.

BOTTOM CRUMB LAYER (35 minutes):

Put vanilla wafers in food processor and pulse until finely chopped.

Add 3/4 cup sugar and melted butter and pulse to incorporate.

Grease bottom and sides of 9" spring form pan.

Press mixture into bottom and slightly up sides of pan. Place in freezer for 30 minutes.

ORANGE GELATIN & CREAM LAYER (15 minutes):

In a medium bowl, combine gelatin and boiling water. Whisk until dissolved. Set aside until cooled.

Beat cream cheese and remaining sugar until smooth.

Zest orange and set aside.

Whip heavy cream, powdered sugar and vanilla until stiff peaks form.

Add 1/2 of whipped cream mixture to cooled gelatin and add orange zest. Whisk to blend. Set aside.

Fold remainder of whipped cream mixture into cream cheese mixture.

ASSEMBLE (10 minutes):

Spread 1/2 cream cheese mixture over crust.

Pour 2 cups of orange whipped cream mixture over cream cheese mixture.

Gently spread remaining cream cheese mixture over orange mixture.

Pour remaining orange whipped cream mixture over cream cheese mixture.

If desired, take a butter knife and gently glide through cream cheese layers to swirl.

Refrigerate for at least 6 hours.

Per Serving (excluding unknown items): 649 Calories; 42g Fat (56.7% calories from fat); 6g Protein; 66g Carbohydrate; 1g Dietary Fiber; 112mg Cholesterol; 302mg Sodium; 53g Total Sugars; 1mcg Vitamin D; 93mg Calcium; 1mg Iron; 160mg Potassium; 105mg Phosphorus. Exchanges: .

5-Star Recipe is an ETL Consultant's Corporation company. Visit us at www.5starrecipe.com