

# No-Bake Berry Swirl Frozen Cheesecake

FROM THE KITCHEN OF  
**DEBBIE MACOMBER**

This beautiful no-bake summer dessert is a great way to enjoy the bounty of berries popping up all around us. It is cold and creamy, and swirled with a sweet berry sauce – a perfect summer treat!

**Serves 16**



## Ingredients

### Berry Sauces:

1 cup fresh raspberries  
1 cup fresh blackberries  
6 tablespoons sugar, separated  
1 tablespoon cornstarch,  
separated  
½ cup water, separated

### Crust:

1 ½ cups crushed graham crackers  
2 tablespoons sugar  
6 tablespoons melted butter  
Pinch salt

### Filling:

8 ounces cream cheese, room  
temperature  
¼ cup sugar  
14 ounce can sweetened  
condensed milk  
1 cup heavy whipping cream  
1 teaspoon vanilla

Raspberries and blackberries, for  
garnish

## Directions

To make the berry sauces, place raspberries, 3 tablespoons of the sugar, ½ tablespoon of the cornstarch, and ¼ cup water in a small saucepan over medium heat. Stir to combine, then bring to a simmer; simmer for 3-4 minutes, until berries are broken down and sauce is slightly thickened. Let aside to cool for 10-15 minutes. Repeat in a second saucepan with blackberries. If seedless sauce is desired, place a fine mesh sieve over a bowl and press sauce through sieve.

Stir together the crushed graham crackers, sugar, melted butter, and a pinch of salt in a bowl until combined. Press into the bottom and slightly up the sides of a 9-inch springform pan with a removable bottom. Place in the freezer while preparing the filling.

Use a standing mixer to beat the cream cheese and sugar together until very smooth. Mix in the sweetened condensed milk, then beat in the heavy whipping cream and vanilla until fluffy and smooth.

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## Directions Continued...

Pour half of the filling on the crust. Drop half of each sauce on top of the filling, then use a toothpick or knife to swirl together. Repeat with the rest of the filling and the rest of the sauces; swirl again.

Place in the freezer for at least 6 hours or overnight. Remove from the freezer 10 minutes before serving. Top with extra raspberries and blackberries, then slice into wedges and serve.