

No Bake Cheesecake (egg free)

2 cups (500 ml) of heavy whipping cream, very well chilled (at least 3 hours)

1/2 cup (100 grams) granulated sugar

21 ounces (600 grams) of plain cream cheese

4 tablespoons instant vanilla pudding powder

1 teaspoon vanilla extract

Prepared graham cracker crust or prepared mini pie crusts

yields one graham cracker crust (9 inch) pie or 48 minis

Directions:

Place the chilled whipping cream in a bowl and start whipping on medium high, gradually adding the sugar, till soft peaks form. In a separate bowl (yes, this is necessary or you will flatten the whipped cream and your mixture will be heavy instead of light and creamy) place the cream cheese, vanilla pudding powder and vanilla extract and with the same (dirty) beaters from the whipped cream, whip together till smooth. Now add the cream cheese mixture to the whipped cream mixture and whip together briefly till combined and smooth. Take your mini casings or your graham cracker crust. Place filling in a pastry bag or ziploc bag and snip off bottom and pipe into crusts with a little swirl. When finished, refrigerate till cold. If you wish, you can freeze (either leftover minis or the whole shebang) with lightly tented plastic wrap upheld with some toothpicks till completely frozen (check after around 2 hours) and then you can cover more tightly. Let sit out about 20-30 minutes after removing from freezer before serving.