

No-Bake Cheesecake

There are certain days during [the summer](#) when the last place anyone wants to be is in a hot kitchen. But that's when kids can come to the rescue, making [a delicious dessert for the whole family](#) without ever having to ask their parents to turn on the oven.

Source: Martha Stewart Kids, July/August 2004

TOTAL TIME 3 hours 30 mins PREP 25 mins YIELD Makes one 9-inch cake

2 packages (20 sheets) graham
crackers
11 tablespoons (1 3/8 sticks) unsalted
butter, melted
2 tablespoons sugar

2 8-ounce packages cream cheese,
room temperature
1 14-ounce can (1 1/4 cups) sweetened
condensed milk
1/4 cup fresh lemon juice
1 teaspoon vanilla extract

1. Put graham crackers in a large resealable plastic bag, and crush them with a rolling pin until very fine crumbs form.
2. Pour crumbs into a medium bowl; stir in sugar. Add butter, and stir until well combined.
3. Press the crumb mixture into a 9-inch springform pan, spreading it 1 1/2 to 2 inches up the side; press flat. Chill crust in freezer at least 10 minutes.
4. Meanwhile, make the filling: Using an electric mixer set at medium-high speed, beat the cream cheese in a large bowl until smooth. Beat in the condensed milk a little at a time, scraping the sides of the bowl, as necessary. Beat in the lemon juice and vanilla.
5. Pour the filling into the crust; smooth the top with a rubber spatula. Cover with plastic wrap, and refrigerate until firm, 2 1/2 to 3 hours.
6. Unclasp sides of pan, and remove cheesecake.