

STARBURST Easter Jelly Bean No-Bake Cheesecake RECIPE

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<?xml version="1.0"?>

TIME

5 minutes

INGREDIENTS

12 items

MAKES

12 servings

Bursting with color and fun, this no-bake unicorn cheesecake is sure to bring delight. SHARE

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INGREDIENTS

Crust:

- 1 cup graham wafer crumbs
- 1 tbsp granulated sugar
- 3 tbsp butter, melted

No-Bake Cheesecake Filling:

- 1 packet (7g) unflavored gelatin
- 8 oz light brick-style cream cheese
- ¾ cup confectioners' (icing) sugar
- ½ cup non-fat Greek yogurt
- 1 tsp lemon zest

- 1 tsp vanilla extract
- 2 cups low-fat whipped topping, divided
- 2 drops each pink, blue, purple and yellow gel food colors
- ½ cup STARBURST Original Easter Jellybeans, divided

Instructions for the Crust:

1. 1

In small bowl, stir together graham cracker crumbs and sugar. Pour in melted butter. Stir until crumbs are evenly coated. Press into bottom of 8-inch square metal baking dish. Refrigerate for at least 30 minutes or until firm.

Instructions for the No-Bake Cheesecake Filling:

1. 2

Meanwhile, in small microwave-safe bowl, bloom gelatin in 2 tbsp water; let sit for 5 minutes. Microwave gelatin mixture on HIGH for 15 to 20 seconds or until melted; let cool slightly.

2. 3

In medium bowl, using electric mixer, beat together cream cheese and confectioners' sugar until smooth. Beat in yogurt, lemon zest and vanilla until smooth. Beat in melted gelatin.

3. 4

Beat in $1\frac{1}{2}$ cups whipped topping. Divide cheesecake mixture among 4 bowls. Tint each bowl with a different food color gel.

4. 5

Alternate adding spoonfuls of different colored cheesecake filling over prepared crust. Using small offset spatula, smooth top (it is okay to swirl the colors slightly). Sprinkle with 1/3 cup STARBURST Original Easter Jellybeans. Chill for at least 2 hours or until set.

5. 6

Just before serving, transfer remaining $\frac{1}{2}$ cup whipped topping to piping bag fitted with star tip.

6. 7

Cut cheesecake into 12 bars. Pipe on swirls of whipped topping and garnish with remaining jelly beans.

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Substitute graham cracker crumbs with chocolate wafer or vanilla cookie crumbs if preferred.

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