



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.

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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
- $\frac{3}{4}$ cup confectioners' (icing) sugar
- $\frac{1}{2}$ 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 ½ 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 ½ 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.

7. Tip

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

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