

BERRY BLISS NO-BAKE CHEESECAKE

- 1 cup Graham cracker crumbs
- 1/4 cup Butter, melted
- 4 cups Mixed fresh berries (blueberries blackberries, raspberries, halved strawberries), divided
- 1 cup Sugar, divided
- 3 - 8 oz PHILADELPHIA Cream Cheese, softened
- 2 cups thawed COOL WHIP Whipped Topping

1. Mix graham crumbs and butter and press onto bottom of 9-inch springform pan.
2. Mash 2 cups berries with 1/4 cup sugar in medium bowl. Beat cream cheese and remaining sugar in large bowl with mixer until blended.
3. Add mashed berries and beat on low speed just until blended. Gently stir in COOL WHIP and spoon over crust.
4. Refrigerate 6 hours. Run knife around rim of pan to loosen cake then remove rim. Top cheesecake with remaining berries.

ADDITIONAL INFORMATION

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Course

[Desserts](#)

Cuisine

[American](#)

Category

[Cakes](#), [Vegetarian](#)

Serving Size

10