



“Fruit Smoothie” No-Bake Cheesecake

Cool summertime favorite!

Servings: 16

- 2 cups Graham Cracker Crumbs
- 6 Tbsp. butter, melted
- 3 Tbsp. sugar
- 4 pkg. (8 oz. each) Neufchatel Cheese, softened
- 3/4 cup sugar
- 1 pkg. (12 oz.) frozen mixed berries (strawberries, raspberries, blueberries, blackberries), thawed, well drained
- 1 tub (8 oz.) COOL WHIP LITE Whipped Topping, thawed



LINE 13x9-inch pan with foil, with ends of foil extending over sides. Mix cracker crumbs, butter and 3 Tbsp. sugar; press onto bottom of pan. Refrigerate while preparing filling.

BEAT Neufchatel and 3/4 cup sugar in large bowl with mixer until well blended. Add berries; beat on low speed just until blended. Whisk in COOL WHIP. Pour over crust.

REFRIGERATE 4 hours or until firm. Use foil handles to lift cheesecake from pan before cutting to serve



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