

No-Bake Cheesecake in a Glass

Super easy to make dessert in a glass

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INGREDIENTS

(makes 2 portions)

- about 6-8 cookies
- 150g (2/3 cup) whipping cream
- 150g (2/3 cup) creamy thick yogurt or cream cheese
- 50g (1/4 cup) sugar
- 1tsp vanilla paste/extract
- 150g (2/3 cup) frozen cherries
- 50g (1/4 cup) sugar
- 1 cinnamon stick or 1/2 tsp ground cinnamon (optional)



DIRECTIONS

1. Crush the cookies in a blender, in a plastic bag with a rolling pin or with a pestle and mortar until you have a fine crumb. Start with 2 cookies per portion and add the crumb to your serving glasses to see whether you want to add more. I prefer a thicker cookie layer and that is why I use 4 cookies per portion.
2. Whip the cream until stiff peaks.
3. In a medium bowl combine the yogurt with the sugar and vanilla paste. Mix just until combined. Fold in about half of the cream first and then fold in the rest of the cream. Taste for sugar and add some more if needed. Add the cream layer on top of the cookie crumb. Refrigerate for the time you are preparing the cherry topping.
4. To make the cherry topping add the cherries with the sugar and the cinnamon stick to a small saucepan. Heat over medium heat until the cherries have defrosted. Once defrosted, remove the cherries and continue heating the juices with the sugar until they thicken slightly and become syrupy.
5. Add the cherries on top of the cream layer and finish with some syrup.
6. Enjoy right away or make ahead and serve next day.