

# NO BAKE CHOCOLATE CHERRY CHEESECAKE

This no-bake chocolate cherry cheesecake pie is a rich, creamy dessert with a luscious chocolate filling and a cookie crust—but it's the candied cherries that truly steal the show. Their vibrant color and sweet, chewy texture add a festive flair and irresistible contrast that takes this pie to the next level. It's a simple yet stunning treat that highlights the charm of candied fruit in every slice.

## Ingredients:

### *Homemade Oil Pie Crust*

- 1 ½ cups sifted all-purpose flour
- ½ cups canola oil or olive oil
- 1/4 cup milk
- 1/8 teaspoon salt

### *No-Bake Chocolate Cheesecake Filling*

- 1 ½ cups semi-sweet chocolate chips
- 11 oz. Neufchâtel cheese (one 8 oz. package + 3 oz. from another package), softened
- 1/4 cup butter, softened
- 1 cup candied red cherries, halved (divided into two 1/2-cup portions)
- 2 cups frozen non-dairy whipped topping, thawed



## Directions:

### Part One: Prepare Your Oil Pie Crust

**Preheat Oven:** Preheat your oven to 400-degrees.

**Mix Crust Ingredients:** In a bowl, mix all the oil pie crust ingredients (sifted all-purpose flour, canola or olive oil, milk, and salt) until they form a greasy ball. Don't worry if it feels greasy; that's normal for this crust.

**Prepare Pie Pan:** Lightly grease an 8-inch pie pan.

**Form Bottom Crust:** Take one half of the dough ball. You can either roll it out on a sheet of wax paper and then carefully transfer it, or simply pat the dough directly into the bottom and up the sides of your 8-inch pie pan.

**Dock the Crust (Important!):** Before baking, use a fork to lightly stab the bottom and sides of the pie crust in several spots. This "docking" prevents the crust from shrinking and bubbling up during baking, ensuring a perfect shell for your filling.

**Bake Crust:** Bake the pie crust in the preheated oven for about 15 minutes, or until it's slightly browned.

**Cool Completely:** Once baked, remove the crust from the oven and let it cool completely on a wire rack before adding the filling.

## Part Two: Make the No-Bake Chocolate Cheesecake Filling

**Melt Chocolate & Butter:** In separate microwave-safe containers, melt the 1 ½ cups semi-sweet chocolate chips until smooth. In another, melt the 1/4 cup butter until just softened or fully melted (a few seconds should do it). Allow the melted chocolate to cool slightly but remains pourable.

**Cream Cheese & Butter:** In your large mixing bowl, using an electric mixer, beat the softened Neufchâtel cheese and softened butter together until the mixture is completely smooth and creamy.

**Add Cherries:** Beat in ½ cups of the halved candied cherries into the cheese mixture until well combined and smooth.

**Incorporate Chocolate:** Pour the slightly cooled melted chocolate into the cheese mixture. Beat with the electric mixer on low speed until just blended and smooth. Be careful not to overmix.

**Fold in Whipped Topping:** Gently fold in the two cups of thawed non-dairy whipped topping with a spatula until no streaks remain and the mixture is uniformly blended.

**Fill the Crust:** Pour the luscious chocolate cheesecake filling into your prepared and cooled oil pie crust. Spread evenly with your spatula.

**Top with Cherries:** Scatter the remaining ½ cups of halved candied cherries evenly over the top of the pie.

**Chill:** Cover the pie (a pie container works great!) and refrigerate until completely set and firm, typically at least 4-6 hours, or preferably overnight for the best results.

**SERVE AND ENJOY!**

A recipe from Mary Balandiat of <https://www.beautycookskisses.com/>