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## **No Bake Cheesecake Tart/Pie with Strawberries (or any kind of fresh fruit)**

### **Here is what you need:**

- 1 – 8- or 9-inch pie pan or 10-inch tart pan
- 1 ½ cups graham cracker crumbs (or approximately 12 sheets)
- 6 tablespoons butter
- 1 package 8-ounce brick cream cheese, softened
- 1 package of vanilla instant pudding mix
- 1 cup whole milk
- ½ pound freshly sliced strawberries or any type of fresh fruit to garnish
- 1 small container non-dairy whipped topping, divided

### **Here is how you do it:**

Using the resealable bag, crush graham crackers with a rolling pin, gently rolling and crushing the cookies into fine crumbs. Add butter to the bag, and using one hand, crush butter into cookie crumbs until well-combined. Press cookie and butter mixture into the base of your pan; set aside in fridge. Use the bag or piece of plastic wrap to avoid the crumbs sticking to your fingers.

Using a hand- mixer on medium speed, beat together the cream cheese. Slowly add the 1/3 cup milk, ½ package of vanilla instead pudding, repeat and end with adding 1/3 cup milk. Scrape down the sides of the bowl; beat until smooth. Gently stir or fold in 1 cup non-dairy whip topping, then spoon mixture into the pie pan. Chill for two-hours or overnight; top with sliced fruit, additional whipped topping, and serve.