

No Bake Cherry Cheesecake Bites

This recipe makes 11 cups of Cherry Cheesecake



Ingredients

2 (15 oz) cans cherry pie filling
1 (3.3 oz) box white chocolate instant pudding mix
1 cup cold milk
1 (8 oz) block cream cheese, softened
1 (8 oz) tub Cool Whip, thawed
1/2 box Nilla Wafers, crushed (about 1½ cups)

Directions:

1. In a large bowl, beat the softened cream cheese until smooth and creamy.
2. Add the white chocolate pudding mix and cold milk to the cream cheese, and mix until fully blended and slightly thickened.
3. Gently fold in the Cool Whip until the mixture is light and fluffy.
4. Stir in the cherry pie filling until evenly distributed throughout the fluff.
5. Mix in the crushed Nilla Wafers, reserving a small handful for topping if desired.
6. Spread the mixture evenly across a large tray or pan, smoothing the top with a spatula.
7. Place dividers into the tray to create 40 evenly sized portions.
8. Cover the tray and place it in the freezer.
9. Pre-freeze until the mixture is completely frozen solid.
10. Freeze dry (my cycle time was 36 hours)

Rehydration:

Not intended

Notes:

This recipe assumes that the recipe is spread across 2 trays and makes 80 portions.

Nutritional Value Per 1 portion

Calories: 80 Protein: 1 g Fat: 4.5 g Carbohydrates: 9 g Sugar: 7 g Fiber: 0.1 g