**Easy No-Bake Cheesecake Ideas**

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2 1/2 cups (500) grams soft white cream cheese (Gveena l’vana 5% for Israel)

1 cup sour cream (for Israel, use one container Shamenet)

1 cup sugar

1/4 cup powdered vanilla pudding (about one half box of powdered pudding mix)

8 ounces Rich’s whip

1/4 cup cocoa

Plain cookie wafers, tea biscuits, or ‘bisquiteem’ – some vanilla, some chocolate, to be able to make both chocolate and vanilla cakes

3 tablespoons cocoa, reserved

Mix the soft cream cheese, sour cream, sugar, pudding powder until smooth. In a separate bowl, whip up the Rich’s whip and fold gently into the cheese mixture.

If you plan to make both a chocolate and a vanilla cake, you will need to double the cheese batter recipe to get a full pan’s worth of each. Use disposable foil pans just a tad smaller than 9 by 13.

Now simply layer the ‘cakes’. Put down a thin layer of cheese on the bottom of the pan to keep the cookies from sliding around. Layer on one layer of cookies followed by a thick layer of cheese mixture. Repeat, ending with a top layer of cookies. You can even have your kids do it alone, as mine like to do.

For the vanilla cheesecake, melt 100 grams (about 4 ounces) dairy chocolate and drizzle on top of the cake with a spoon. Alternately, mix some of the cheese mixture with the cocoa listed above until smooth and then smear on top of cake to make a frosting.

Cover the cake and refrigerate overnight. By the next day, the cheeses and cookies will have soaked into each other, creating a real cheesecake texture, with absolutely no baking at all!