

No-Bake Avocado Lime Cheesecake

Creamy no-bake avocado lime cheesecake with graham cracker crust. Rich, tangy, and surprisingly delicious healthy dessert ready in 20 minutes.

20 min
PREP

5h 50min
COOK

6h 10min
TOTAL

6
SERVINGS

Easy
DIFFICULTY

No-Bake Avocado Lime Cheesecake

Ingredients

- 1 cup granulated sugar
- 1 cup unsalted butter
- 2 avocado
- 8 oz cream cheese
- 1 cup lime juice
- 1 tsp salt

Instructions

1 Make the crust

Crush graham crackers in a food processor until you have fine, even crumbs. Measure out 1 cup of crumbs and transfer to a mixing bowl.

2 Melt butter in microwave or small saucepan until completely liquid. Pour melted butter over graham cracker crumbs and stir with a fork until mixture looks like wet sand and holds together when squeezed.

3 Press crumb mixture firmly into bottom of 9-inch springform pan, using the bottom of a measuring cup to create an even, compact layer. Refrigerate crust for 30 minutes until firm and set.

4 Prepare the filling

Remove 8 oz cream cheese from refrigerator and let sit at room temperature for 15-20 minutes until softened. Cut 2 ripe avocados in half, remove pits, and scoop flesh into a food processor.

5 Add softened cream cheese to food processor with avocados. Process for 2-3 minutes, stopping to scrape down sides as needed, until mixture is completely smooth with no lumps visible.

6 Add 1 cup sweetened condensed milk, 1 tsp lime zest, and fresh lime juice to food processor. Process for 1-2 minutes until filling is creamy, bright green, and completely combined.

7 Assemble and chill

Pour avocado filling over chilled crust, spreading evenly with an offset spatula or back of a spoon. Tap pan gently on counter to release any air bubbles.

8 Cover cheesecake tightly with plastic wrap, pressing wrap directly onto surface to prevent browning. Refrigerate for at least 6 hours or overnight until filling is completely set and firm to touch.

- 9 Run a thin knife around edges to loosen cheesecake, then carefully remove sides of springform pan. Slice with a sharp knife, cleaning blade with warm water between cuts for clean slices.

Tips

Choose avocados that yield to gentle pressure but aren't overly soft or mushy - they should feel like a ripe peach for the perfect creamy texture without lumps.

Blend the avocado mixture in a food processor rather than a regular blender for the silkiest, smoothest filling that's completely lump-free.

Add the lime juice immediately after cutting the avocados to prevent browning and ensure your cheesecake maintains its beautiful pale green color.

Line your springform pan with parchment paper on the bottom and spray the sides lightly with cooking spray for effortless removal after chilling.

Chill the crust for at least 30 minutes before adding the filling to prevent the bottom layer from becoming soggy or mixing with the filling.

Cover the finished cheesecake with plastic wrap pressed directly onto the surface to prevent a skin from forming during the long chilling period.

Allow the cheesecake to set for a full 8 hours or overnight - rushing the chilling time will result in a filling that's too soft to slice cleanly.

Run a thin knife under warm water and wipe clean between each slice for perfect, clean cuts that showcase the layers beautifully.