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No-bake Strawberry, Mascarpone, and Coconut Cheesecake

This no-bake cheesecake is a delicious and refreshing dessert that combines the flavors of fresh strawberries, creamy mascarpone cheese, and coconut. It's the perfect treat for a hot summer day or any special occasion.

Recipe Type: Vegetarian

Prep Time: 30 mins

Cook Time: N/A

Total Time: 30 mins

Recipe Yield: 1000 grams

Number of Servings: 10

Serving Size: 100 g

Ingredients

200 g	digestive biscuits
100 g	Butter
500 g	Strawberries
500 g	Mascarpone Cheese

200 g	coconut cream
100 g	powdered sugar
2 tsp	vanilla extract
10 g	gelatin
50 ml	Water

Directions

Step 1

Crush the digestive biscuits into fine crumbs.

Prep Time: 10 mins

Cook Time: 0 mins

Step 2

Melt the butter and mix it with the biscuit crumbs. Press the mixture into the bottom of a springform pan to form the crust.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a separate bowl, mix the mascarpone cheese, coconut cream, powdered sugar, and vanilla extract until smooth and creamy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Microwaving

In a small bowl, dissolve the gelatin in water. Heat the mixture in the microwave for a few seconds until the gelatin is fully dissolved.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Mixing

Add the dissolved gelatin to the mascarpone mixture and mix well.

Prep Time: 2 mins

Cook Time: 0 mins

Step 6

Pour the mascarpone mixture over the biscuit crust in the springform pan. Smooth the top with a spatula.

Prep Time: 2 mins

Cook Time: 0 mins

Step 7

Cutting

Slice the strawberries and arrange them on top of the cheesecake.

Prep Time: 2 mins

Cook Time: 0 mins

Step 8

Refrigerating

Refrigerate the cheesecake for at least 4 hours or until set.

Prep Time: 127 mins

Cook Time: 0 mins

Step 9

Serving

Serve chilled and enjoy!

Prep Time: 2 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 320 kcal

Fat: 40 g

Protein: 8 g

Carbohydrates: 30 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	8 g	47.06%	47.06%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	30 g	54.55%	60%
Fibers	2 g	5.26%	8%
Sugars	20 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	15 g	N/A	N/A
Saturated Fat	25 g	113.64%	147.06%
Fat	40 g	142.86%	160%
Cholesterol	50 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	2 mg	153.85%	153.85%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	200 mg	8.7%	8.7%
Calcium	15 mg	1.5%	1.5%
Iron	6 mg	75%	33.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Potassium	200 mg	5.88%	7.69%
Zinc	2 mg	18.18%	25%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Seasonality

Summer Fall

Events

Christmas Easter Thanksgiving Birthday Wedding Halloween
Valentine's Day Mother's Day Father's Day New Year Anniversary
Baby Shower Bridal Shower Graduation Back to School Barbecue Picnic
Game Day

Meal Type

Lunch Dinner Snack

Difficulty Level

Easy

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