



19 No Bake Dessert Recipes

THEBESTDESSERTRECIPES



No Bake Desserts: 19 No Bake Dessert Recipes

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Letter from the Editor

Dear Dessert Enthusiasts,

Every baker has had one of those days when turning on the oven and waiting for it to warm up seems like too much of a hassle. This No Bake Desserts Cookbook is the solution to that problem. These recipes are fun to create and taste delicious, but they require absolutely no baking. They are perfect for summer when it's simply too hot to turn on the oven or for lazy days when you want to whip up a quick, tasty treat.

The Editors at TheBestDessertRecipes.com have gathered together some of our favorite no bake dessert recipes in this eCookbook. We have even included recipes that come from our very own Test Kitchen. We think you will love our Banana Split Lasagna, which can be found on page 8, or our "Oh My!" Banana Cream Pie dessert, which can be found on page 12.

For more tasty dessert recipes, be sure to visit TheBestDessertRecipes.com. While you're there, [subscribe to our free newsletter, The Dessert Dish](#), to get free recipes delivered to your inbox every week.

Happy Baking!

Sincerely,

The Editors of TheBestDessertRecipes.com

Read blog articles about our recipes at RecipeChatter.com.

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COCOONUT OREO ICEBOX CAKE

BY JOCELYN FROM [INSIDE BRUCREW LIFE](#)



If you are a fan of no bake desserts, coconut, Oreos, or all three, then this dessert could not be any more perfect for you. This Coconut Oreo Icebox Cake has a layer of no bake coconut cheesecake, chocolate Oreo filling, and Cool Whip topping. This dessert both looks and tastes wonderful. It is the ideal easy dessert recipe to try out this weekend, or even during the week, since it takes less than half an hour to make. This fresh and creamy dessert is sure to become a fast favorite.

Makes: 12 pieces of cake

Preparation Time: 20 minutes

Cooking Vessel Size: 8 x 8-inch Baking Dish

Ingredients

- 1 (8-ounce) package cream cheese, softened
- ¼ cup sugar
- 1 teaspoon rum extract
- ½ cup + 2 tablespoons milk
- 1 cup shredded sweetened coconut
- 1 (8-ounce) container Cool Whip
- 1 package Chocolate Crème Oreo cookies
- Chocolate syrup
- Chocolate curls

Instructions

1. Beat the cream cheese and sugar until creamy. Add the extract, 2 tablespoons milk, and coconut and beat again. Fold in 2 cups of Cool Whip.
2. Dip half the cookies in the milk and place on the bottom of an 8 x 8 pan. Spread half of the coconut mixture on top of the cookies. Repeat the layers.
3. Cover the top of the cake with the remaining Cool Whip. Refrigerate for 4-6 hours or overnight. Cut into 12 squares. Drizzle with chocolate syrup and sprinkle with chocolate curls before serving. Store in a sealed container in the refrigerator.

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FLUFFY JELL-O MOUSSE CAKE

BY SOMMER FROM [A SPICY PERSPECTIVE](#)



With its multiple layers of flavor and a wonderfully creamy texture, it's impossible to pass up a slice of Fluffy Jell-O Mousse Cake. It's one of those easy no bake dessert recipes that you'll want to keep forever. The layers of this cake are perfectly smooth and soft, not to mention flavorful. Graham crackers separate each layer of Jell-O mousse. This dessert is so easy to make that your kids or grandkids will have no problem putting it together with you!

Preparation Time: 20 minutes

Chilling Time: 2 hours

Cooking Vessel Size: 8 x 11-inch Baking Dish

Ingredients

- 1 (3-ounce) box Jell-O, any flavor
- 1 cup hot water
- 1 (8-ounce) package cream cheese
- 1 (8-ounce) tub Cool Whip, thawed
- 24 whole graham crackers (could be gluten free!)
- Fresh or dried fruit for garnish

Instructions

1. Place scalding hot water in a bowl, add the Jell-O packet and whisk until the Jell-O dissolves. In a separate, larger bowl, beat the cream cheese with an electric mixer until light and fluffy. Scrape the bowl, then slowly add the warm Jell-O mixture into the cream cheese and beat until there are no clumps.
2. Allow the Jell-O mixture to cool to room temperature, then fold in the cool whip.
3. Line a 8 x 11-inch baking dish with foil. Place 6 whole graham crackers at the bottom of the dish, creating a flat, tight layer. Spoon 1/3 of the Jell-O mousse over the graham crackers and smooth. Repeat with remaining crackers and Jell-O mousse until you have three layers of cracker and three layers of mousse in the Jell-O cake recipe.
4. Place in the fridge to cool for at least 2 hours to set the mousse and soften the graham crackers. Lift the Jell-O cake out of the pan with the edges of the foil. Trim the messy edges and cut into 12 pieces. Garnish and serve.

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BANANA SPLIT LASAGNA

BY DANIELLE ZIMMERMAN, [THE BEST DESSERT RECIPES ORIGINAL RECIPE](#)



Five different layers, each with its own wonderful flavor, make this dessert as mouth-watering as can be. This dessert lasagna recipe is easy to make, thanks in part to the fact that there's no baking involved. All of the flavors you love in a classic banana split are combined in this layered dessert. The hardest part about making this dessert is waiting for it to chill in your refrigerator.

Chilling Time: 4 hours

Cooking Vessel Size: 9 x 13-inch Baking Dish

Ingredients

- 2 cups graham cracker crumbs
- ½ cup butter, melted
- 1 (8-ounce) package cream cheese, room temperature
- ½ teaspoon vanilla
- ¼ cup granulated sugar
- 3 ½ cups + 2 tablespoons cold milk, divided
- 16 ounces Cool Whip, divided
- 1 (23-ounce) container of frozen sliced strawberries, thawed and drained well
- 1 (20-ounce) can crushed pineapple, drained well
- 2 (3.4-ounce) boxes of banana cream instant pudding
- Chocolate syrup
- Maraschino cherries (optional, but encouraged!)
- Nuts (optional)

Instructions

1. Grease a 9 × 13-inch baking dish; set aside.
2. In a medium bowl, combine the graham cracker crumbs and melted butter. Stir the mixture until it's evenly moistened. Dump the crumbs into your baking dish and press them into an even layer. Then place the baking dish into your refrigerator until you've prepared the next layer.
3. In another medium bowl, combine the cream cheese, sugar, 2 tablespoons of milk, and vanilla with a hand mixer on medium speed. Mix until fluffy and light. Then, using a rubber spatula, completely mix in 8 ounces of Cool Whip. Once the mixture is completely combined, remove your baking dish from your refrigerator and evenly spread the cream cheese mixture on top of the graham cracker crust.
4. Pour your drained strawberries and pineapple on top of the cream cheese mixture and spread it evenly. It doesn't matter which fruit you put in first.

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5. Mix the two boxes of banana cream instant pudding with 3 ½ cups of cold milk. Whisk for a few minutes until the pudding starts to thicken. Then, use a rubber spatula to spread the pudding over the fruit layer. Let the dessert sit for about 5 minutes so that the pudding can firm up a bit more.
6. Spread the remaining 8 ounces of Cool Whip over the top of the dessert as evenly as possible. Drizzle (or pour, your choice) the chocolate syrup on top of the Cool Whip layer. Allow the dessert to chill in the refrigerator for at least 4 hours or overnight before serving.



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OREO BANANA SPLIT LASAGNA

BY JOCELYN FROM [INSIDE BRU CREW LIFE](#)



This lovely, colorful dessert may look like it takes a lot of complex preparation to make, but it is actually incredibly easy. In fact, you can make this Oreo Banana Split Dessert Lasagna in less than 30 minutes. Its strawberry and chocolate Oreo layers, combined with no bake banana cheesecake layers, make this dessert absolutely delightful.

Makes: 16 pieces of cake

Preparation Time: 20 minutes

Cooking Vessel Size: 8 x 8-inch Baking Dish

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 1 cup smashed banana (2 ripe bananas)
- $\frac{1}{4}$ cup powdered sugar
- 4 cups Cool Whip, divided
- 16 Chocolate Cream Oreos
- 16 Berry Oreos
- $\frac{1}{4}$ cup milk
- Chocolate syrup

Instructions

1. Beat the cream cheese and sugar until creamy. Add the banana and beat again. Fold in 2 cups Cool Whip.
2. Dip the Chocolate Cream Oreos in the milk quickly. Place on the bottom of an 8 x 8-inch baking dish.
3. Cover the Oreos with half of the banana cheesecake mixture.
4. Dip the Berry Oreos in the rest of the milk and layer on top of the banana cheesecake.
5. Spread the remaining banana cheesecake on top. Cover with the remaining 2 cups of Cool Whip.
6. Refrigerate a few hours to set. Cut into 16 squares and drizzle with chocolate syrup. Store covered in the refrigerator.

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SUPER SIMPLE BANOFFEE PIE

BY ZRINKA FROM [KITCHEN NOSTALGIA](#)



This Super Simple Banoffee Pie recipe is a delicious, simplified version of a popular pie. This banoffee pie recipe uses butter cookies in the crust and caramelized sugar in the filling to create that buttery toffee taste. Banana cream pie lovers must try this delicious banoffee pie recipe. You'll love the creamy, caramel taste. Top your pie with chocolate shavings to give it a special flair.

Ingredients

For the Crust:

- 1½ cups plain butter biscuits (petit beurre)
- 1½ tablespoons oil
- 3-6 tablespoons milk
- Sweetener to taste

For the Filling:

- ½ cup + 2 tablespoons sugar
- 2 cups whipping cream
- 4 large bananas
- 4 tablespoons lemon juice

For the Topping:

- 1¼ cups whipped cream
- Grated chocolate or chocolate curls for decoration

Instructions

1. **For the Crust:** Process biscuits in a food processor into fine crumbs. Add oil and enough milk for crumbs to come together but not to be soggy, and process again. Transfer into a pie pan. Press crumbs firmly into the bottom of the pan.
2. **For the Filling:** In a saucepan, melt sugar until lightly caramelized.* Add cream while standing away from the pot (the cream will make the caramel steam a lot). Cook, stirring, until caramel melts and mixture thickens. Remove from heat and let cool to room temperature.
3. **For Assembly:** Split bananas lengthwise and dip them in lemon juice (this will prevent bananas from turning brown).
4. Pour half of the caramel filling into pie crust. Arrange banana slices over toffee. Top with remaining filling. Refrigerate until filling thickens, about 30 minutes.
5. Top with whipped cream and sprinkle with grated chocolate.

*Be careful! The sugar mixture, when boiling, is VERY HOT. It will seriously burn if you spill it on yourself.

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NO-BAKE BLUEBERRY CHEESECAKE

BY MANDA FROM [THE MERRYTHOUGHT](#)



Blueberry cheesecake is an amazing after-dinner treat, and this Homemade No-Bake Blueberry Cheesecake Pie is no exception. A fluffy cheesecake is layered on top of a delicious Vanilla Wafer crust, then topped with sweet blueberry pie filling. This cheesecake is the perfect dessert for parties with friends and family, especially in the summer months when the blueberries are fresh.

Cooking Vessel Size: 9-inch round Baking Dish

Ingredients

For the Filling:

- 1 (8-ounce) package cream cheese, softened
- 1 cup confectioners' sugar
- 1 teaspoon vanilla
- 1 (8-ounce) container Cool Whip, thawed

- 10 ounces blueberry pie filling*

For the Crust:

- 3 cups Nilla wafer cookies
- 6 Tablespoons butter, melted

Instructions

1. **For the Crust:** Preheat the oven to 350 degrees. ** In a food processor (or blender), process the cookies into fine crumbs (you should have about 1 ½ cups of crumbs). Combine the cookie crumbs and melted butter in a small bowl and mix until all the crumbs are moistened.
2. Transfer the crumbs to a 9-inch pie plate. Use the bottom of spoon to press the crumbs evenly into the bottom and up the sides of the pie plate. Bake in the preheated oven until it is beginning to brown, about 10 minutes.
3. Transfer to a wire rack and cool completely while making the filling.
4. **For the Filling:** Beat together the cream cheese, sugar, and vanilla. Fold in the cool whip – make sure it is thoroughly combined.
5. Spoon filling into prepared pie crust. Spread blueberry topping on top of filling.
6. Refrigerate for 2 hours or until chilled. Slice, serve & enjoy!

*I buy a can of blueberry pie filling, which is about 21 ounces, so I use half a can of pie filling per pie.

** To make this a truly no bake dessert, simply press wafer crumbs and melted butter into the pie plate and chill for 10 minutes.

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["OH MY!" BANANA CREAM PIE SEX IN A PAN](#)

BY DANIELLE ZIMMERMAN, [THE BEST DESSERT RECIPES ORIGINAL RECIPE](#)



You won't be able to get enough of "Oh My!" Banana Cream Pie Sex in a Pan. This no bake dessert is so light and fluffy that it'll keep your mouth watering even after you've finished your slice. Each piece is like a little slice of heaven. This dessert is a delicious anytime treat that you won't be able to stop craving.

Chilling Time: 3 hours

Cooking Vessel Size: 11 x 7-inch Baking Dish

Ingredients

For the Crust:

- 2 cups graham cracker crumbs
- 1 stick butter, melted
- 2 tablespoons sugar

For the Filling:

- 2 (3.4-ounce) boxes instant banana pudding
- 2 cups evaporated milk, chilled

- 1 cup cold water
- 2 cups (8-ounce container) Cool Whip*

For the Topping:

- Banana slices
- 1 cup Cool Whip
- Caramel sauce

Instructions

1. In a small bowl, thoroughly mix graham cracker crumbs, melted butter, and sugar. Then, press the mixture into the bottom of an 11 x 7-inch baking dish. Set aside.
2. In a large mixing bowl, combine the pudding mix, milk, and cold water. With a hand mixer, beat the mixture for about 2 minutes. Let it stand for about 1 minute.
3. After 1 minute, fold 2 cups of Cool Whip into the pudding mixture. Mix (by hand) until the Cool Whip is totally combined. Then pour this mixture on top of the graham cracker crust in your baking dish.
4. Refrigerate the dish until the pudding layer is firm. I let it sit overnight, but 3 hours should be enough time.
5. After the pudding has firmed up, slice one banana and place banana slices on top of pudding layer. Then spread the additional cup of Cool Whip over the dessert, covering the banana slices completely.
6. When you're ready to serve, drizzle the dessert with caramel sauce and top it all off with a dusting of graham crackers.

*Instead of using two 8-ounce containers of whipped topping, you can use a 12-ounce container and split it between the filling and the topping.

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COCONUT CREAM PIE SEX IN A PAN

BY JUDY FROM [THE MIDNIGHT BAKER](#)



You are sure to be amazed at just how easy Coconut Cream Pie Sex in a Pan is to make. This no bake dessert recipe has layers of flavors that come together to create an incredibly delicious treat. Its wonderful coconut cream flavor makes it taste just like a coconut cream pie, especially when topped with whipped topping and toasted coconut flakes. Make this no bake dessert just once and you won't be able to stop craving it.

Chilling Time: 3 hours

Cooking Vessel Size: 11 x 7-inch Baking Dish

Ingredients

For the Filling:

- 2 (3.4-ounce) packages instant coconut cream pudding
- 2 cups evaporated milk, chilled
- 1 cup cold water
- 1 (8-ounce) container extra-creamy whipped topping

For the Crust:

- 2 cups graham cracker crumbs

- 1 stick butter, melted
- 2 tablespoons sugar

For the Topping:

- 1 cup ($\frac{1}{2}$ an 8-ounce tub) extra-creamy whipped topping
- $\frac{1}{2}$ cup toasted coconut
- $\frac{1}{4}$ cup hot fudge sundae sauce (optional)

Instructions

1. Place crust ingredients in a small bowl. Mix well, making sure crumbs are well coated with butter. Press into the bottom of a 11 x 7-inch baking pan.
2. In a large bowl, add the pudding mix, milk, and cold water. Beat at low speed with an electric mixer for 2 minutes. Let this stand for about one minute.
3. Fold the entire container of whipped topping into the pudding mixture until the topping is incorporated into the pudding. Pour on top of the crust. Refrigerate until pudding layer is firm, about 3 hours.
4. Spread the additional cup of whipped topping over pudding layer, making nice swirls. Sprinkle with toasted coconut.
5. If using optional fudge sauce, microwave sauce on HI for 20 seconds, or until it's of drizzling consistency. Drizzle over top of dessert.

NOTE: I used the sauce but served it separately.

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FUDGY NO BAKE BROWNIES

BY JUDY FROM [THE MIDNIGHT BAKER](#)



Even after you polish off a square or two, you'll have trouble figuring out whether this dessert is a brownie or fudge, but that's not a bad thing. These Fudgy No Bake Brownies are easy to make and don't involve turning on your oven or using a boxed brownie mix. Each slice is creamy like a piece of fudge, but has the density of a brownie, giving you a dessert that's truly the best of both worlds.

Makes: 9 Brownies

Chilling Time: 30 minutes

Ingredients

- 1 cup evaporated milk
- 2 cups sugar
- ½ cup butter (I used ½ butter, ½ coconut oil)
- ¾ cup flour
- 1 cup chocolate chips
- 1 cup chopped walnuts
- 1 cup graham cracker crumbs

Instructions

1. Spray or grease an 8 x 8- or 9 x 9-inch baking dish. Set aside.
2. Place evaporated milk, sugar, and butter in a large, deep saucepan. Bring to boil over medium heat, stirring constantly. When mixture begins to boil, reduce heat to medium-low and cook for 10 minutes, stirring occasionally. Mixture will foam and rise. NOTE: you need a DEEP saucepan as the volume will double when boiling. This is important!
3. Add the flour, chocolate chips, walnuts, and graham cracker crumbs. Stir until well combined.
4. Pour in prepared pan and let cool. Pan may also be placed in the refrigerator to speed the cooling process (about 30 minutes in refrigerator). Cut into 9 Bars when cool.

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SIMPLY SWEET SCOTCHEROOS

BY CHRISTY FROM [THE GIRL WHO ATE EVERYTHING](#)



Simply Sweet Scotcheroos are super simple to make and pack quite a flavor punch. This easy dessert recipe calls for just six ingredients and a few minutes of your time. You don't even need an oven to whip them up. These dessert bars start off with a few handfuls of Rice Krispies but then have quite a few rich and creamy flavors mixed in. They're perfect for parties or quiet nights at home.

Cooking Vessel Size: 9 x 13-inch Baking Dish

Ingredients

- 1 cup sugar
- 1 cup peanut butter
- 1 cup corn syrup
- 6 cups Rice Krispies
- 1 (12 ounce) bag chocolate chips
- 1 (11 ounce) bag butterscotch chips

Instructions

1. In large saucepan, combine sugar and corn syrup. Heat to dissolve sugar and bring to boil; remove from heat. Stir in peanut butter. Add Rice Krispies and mix until well blended.
2. Press into buttered 9 x 13-inch baking dish. In small saucepan, melt together chocolate chips and butterscotch chips.
3. Spread combined mixture over top of Rice Krispies mixture. Cool.
4. Cut into 36 bars.

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TROPICAL DREAM RICE KRISPIE TREATS

BY CAROLE FROM [THE SWEET CHICK](#)



After one bite of these Tropical Dream Rice Krispie Treats you'll feel like you're relaxing on a warm and sunny beach on a tropical island somewhere. This easy Rice Krispie treat recipe has all of the tropical flavors you love without all of the hassle of a fancy dessert. Dried fruit and coconut add the sweetness of tropical fruits, while white chocolate chips add a ton of flavor depth.

Chilling Time: 2 hours

Cooking Vessel Size: 9 x 13-inch Baking Dish

Ingredients

For the Treats:

- 4 tablespoons butter
- 5 cups mini marshmallows
- 1 teaspoon coconut extract
- 6 cups Rice Krispie (or generic) cereal
- ½ cup chopped, dried guava slices
- ½ cup chopped, dried pineapple
- ½ cup white chocolate chips
- 1/3 cup chopped macadamia nuts

For the Frosting:

- ½ cup vegetable shortening
- 1 cup marshmallow fluff
- 1 ¼ cup cream of coconut

For the Topping:

- ½ cup sweetened coconut flakes

Instructions

1. **For the Treats:** In a large sauce pan, melt butter and marshmallows over low heat. Stir until completely melted.
2. Remove from heat and add coconut extract. Stir until completely mixed. Add the cereal, pineapple, guava, chocolate chips, and nuts. Mix until all is well combined.
3. Pour the mixture into a greased 9 x 13-inch baking dish or a cookie sheet and spread it evenly with a piece of waxed paper.
4. Place in fridge to cool and set.
5. **For the Frosting:** In a stand mixer with a whisk attachment, whisk together the shortening, fluff, and cream of coconut on medium speed, slowly increasing to fast speed until frosting is light and fluffy like a meringue.
6. Spread frosting evenly over the treats.
7. **For the Topping:** Place coconut flakes in a medium frying pan and cook over medium heat on the stove top until flakes are a golden brown, about 5 minutes. Stir occasionally so that the flakes don't burn.
8. Sprinkle toasted flakes over the frosting and place the treats back in the fridge for an hour or two for the frosting to set.

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LUSCIOUS LEMON MERINGUE RICE KRISPIE TREATS

BY CAROLE FROM [THE SWEET CHICK](#)



Luscious Lemon Meringue Rice Krispie Treats have all of the flavors of a lemon meringue pie without all of the work! The flavors in this lemon dessert are wonderfully fresh, yet simply sweet. Three lemon-flavored sweets go into making the Rice Krispie treat base, which means it's extra flavorful. Plus, the "frosting" on top of the treats is a true meringue. You and your family or friends are sure to love these no bake treats!

Cooking Vessel Size: 9 x 13-inch Baking Dish

Ingredients

For the Treats:

- 3 tablespoons butter
- 1 (8-ounce) bag Campfire Lemon Meringue Mallow Bursts
- 1 teaspoon fresh lemon juice
- 1 teaspoon lemon zest
- 5 cups Rice Krispie cereal

For the Meringue:

- 2 egg whites
- ½ cup sugar
- ¼ teaspoon vanilla extract

Instructions

1. **For the Treats:** In a large sauce pan, melt butter and marshmallows over low heat. Stir until completely melted.
2. Remove from heat and add lemon juice and zest. Stir until completely mixed. Then add the Rice Krispie cereal. Mix until all is well incorporated.
3. Pour the mixture into a greased 9 x 13-inch baking dish or a cookie sheet and spread it evenly with a piece of waxed paper. Place in fridge to cool and set.
4. **For the Meringue:** Fill a medium saucepan with about 1 inch of water and bring to a simmer over medium heat.
5. Place egg whites and sugar in a metal stand mixer bowl and clip on a candy thermometer. Place bowl over simmering pot of water.
6. Whisk egg whites/sugar mixture constantly until the temperature reaches 160° F on the thermometer.
7. Remove bowl from stove and attach to stand mixer with whisk attachment. Starting at medium low speed, begin to whisk egg whites/sugar mixture for about 2 minutes, then increase to a medium high speed and whisk until mixture thickens and the mixer bowl is cool to the touch, about 10 minutes. Then add vanilla extract and give it one more good whisking to blend well. The texture of the meringue should be fluffy and it should have a glossy finish. (It should look like marshmallow fluff you buy in a jar.)
8. With a spatula, spread meringue over the cooled Rice Krispie treats, cut into squares and enjoy!

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Note: the Rice Krispies can be made ahead of time, but the meringue needs to be made the day of or the night before you plan to serve it. The meringue can be kept in an airtight container in the fridge for about one day, but after that it will become dry.

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CHOCOLATE CHIP COOKIE TREATS

BY RACHEL FROM [BAKERITA](#)



These No-Bake Chocolate Chip Cookie Treats are going to become your new favorite no bake dessert recipe. With only three simple ingredients, these treats couldn't be easier to make. They are incredibly gooey (the recipe calls for an entire package of marshmallows), and have all of the flavors you love in a chocolate chip cookie.

Makes: 12 Bars

Cooking Vessel Size: 8 x 8-inch Baking Dish

Ingredients

- 1 (8-ounce) package cream cheese, softened
- ¼ cup sugar
- 1 teaspoon rum extract
- ½ cup + 2 tablespoons milk
- 1 cup shredded sweetened coconut
- 1 (8-ounce) container Cool Whip
- 1 package Chocolate Crème Oreo cookies
- Chocolate syrup
- Chocolate curls

Instructions

4. Beat the cream cheese and sugar until creamy. Add the extract, 2 tablespoons milk, and coconut and beat again. Fold in 2 cups of Cool Whip.
5. Dip half the cookies in the milk and place on the bottom of an 8 x 8-inch baking dish. Spread half of the coconut mixture on top of the cookies. Repeat the layers.
6. Cover the top of the cake with the remaining Cool Whip. Refrigerate for 4-6 hours or overnight.
7. Cut into 12 squares. Drizzle with chocolate syrup and sprinkle with chocolate curls before serving. Store in a sealed container in the refrigerator.

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DOUBLE ESPRESSO NO BAKE COOKIES

BY AIMEE FROM [SHUGARY SWEETS](#)



These Double Espresso No Bake Cookies combine two things you are probably a huge fan of: easy, no-stress dessert making and coffee! These easy no bake cookies also contain your next new favorite ingredient: Jif Mocha Cappuccino Hazelnut Spread. Not only will it add great texture and flavor to this great-tasting cookie, but it's something you'll likely start to spread on everything.

Ingredients

- 2 cups granulated sugar
- ¼ cup unsweetened cocoa powder
- ½ teaspoon espresso powder
- ½ cup milk
- ½ cup unsalted butter
- Pinch of kosher salt
- ½ cup Jif Mocha Cappuccino Hazelnut Spread
- 3 cups quick oats

Instructions

1. Over medium heat, cook sugar, cocoa, espresso powder, milk, and butter. Bring to a boil. Boil for one full minute.
2. Remove from heat.
3. Stir in salt, Jif spread, and oats.
4. Drop by teaspoon onto parchment paper and cool. Refrigerate. Eat. Repeat

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BISCOFF NO BAKE COOKIES

BY KATRINA FROM [WARM VANILLA SUGAR](#)



Forget peanut butter. Biscoff, also known as cookie butter, is the best spread to use in no bake cookies. Each Biscoff No Bake Cookie is ideally sweet and flavorful. Because cookie butter is made using ground cookies, these cookies couldn't be anything but delicious. They are easy to put together and even easier to eat.

Chilling Time: 1 hour

Ingredients

- ½ cup sugar
- 1 cup brown sugar
- ½ cup milk
- ½ cup butter
- 1 teaspoon vanilla extract
- pinch of salt
- ½ cup Biscoff spread (can also use any cookie butter or peanut butter)
- 3 cups quick oatmeal (don't use rolled oats for this)

Instructions

1. In large saucepan, mix butter, sugar, and milk on medium high heat. Bring to a boil. Boil for 1 minute (don't skip this step)! Remove from heat.
2. Stir in the Biscoff spread, vanilla, and salt until thoroughly combined. Fold in oatmeal.
3. Scoop cookie dough onto parchment paper in 2-tablespoon scoops.
4. Allow to set (about 1 hour).
5. Remove and store in air tight container.

No Bake Desserts: 19 No Bake Dessert Recipes

MARSHMALLOW SWIRL OREO BALLS

BY JESSICA FROM [BUTTER WITH A SIDE OF BREAD](#)



These Oreo cookie balls are perfect for whenever you need to prepare a quick, easy dessert. Marshmallow Swirl Oreo Balls combine your favorite cookies with a swirl of marshmallow crème. You can customize this recipe to fit your personal tastes. Are you in love with peppermint Oreos? You can use them instead of classic Oreos. These adorable, delicious snacks require only four simple ingredients.

Makes: 48 Oreo Balls

Chilling Time: 1 hour

Ingredients

- 1 (8-ounce) package cream cheese, softened
- 36 Oreo Cookies, finely crushed (1 whole package is about 3 cups crushed)
- 1 package semi-sweet baking chocolate chips, melted
- 1/3 cup marshmallow crème (optional, but it's TASTY. Try it!)

Instructions

1. Blend the Oreo cookies until they resemble fine crumbs. I just pulsed half the cookies a few times in my blender, using a fork to give it a quick stir between pulses. Repeat with the other half of the cookies.
2. Mix cream cheese and cookie crumbs until combined. Pipe marshmallow cream onto the "dough" using a small snack bag. Mix gently in between marshmallow cream additions. I piped in a line, then mixed it once or twice with a rubber scraper, then repeated the process 2-3 times. You don't want the marshmallow crème to be completely mixed in. You want to see swirls of it throughout.
3. Shape into 48 (1-inch) balls. Freeze for 10 minutes. Dip cookie balls in melted chocolate. Place in a single layer in shallow waxed paper-lined pan. (I added about 1 tablespoon of coconut oil to my chocolate to thin it out a bit. It makes dipping easier. Just add it to the bowl of chocolate chips, then microwave about 1 minute, until melted. Stir gently to bend.)
4. Customize it with your own ingredient additions or decorative skills. I added white chocolate drizzle and game day sprinkles! Have fun with it!
5. Refrigerate 1 hour or until firm.

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[NO BAKE CAKE BATTER CAKE BALLS](#)

BY SHERRY FROM [WHO NEEDS A CAPE?](#)



If there is anything better than cake balls, it is no bake cake balls. No more waiting for the oven to heat up or getting your cake stuck to the bottom of a pan. With this recipe you can get the cake balls of your dreams without the hassle of baking. This cake ball recipe is perfect for parties, family gatherings, or as an after dinner treat.

Makes: 24 Cake Balls

Preparation Time: 15 minutes

Ingredients

For the Truffles:

- 1 ½ cup flour
- 1 cup yellow cake mix
- ½ cup unsalted butter, softened
- ½ cup white sugar
- 1 teaspoon vanilla
- 1/8 teaspoon salt
- 3-4 tablespoons milk
- 2 tablespoons sprinkles

For the Coating:

- 16 ounces (8 squares) almond bark or vanilla flavored coating
- Sprinkles
- Pop sticks (for dipping)

Instructions

1. **For the Truffles:** Beat together butter and sugar using an electric mixer until combined. Add cake mix, flour, salt, and vanilla and mix thoroughly. Add 3–4 tablespoons of milk (I used 3) if needed to make a dough consistency. Mix in sprinkles by hand.
2. Roll dough into one-inch balls and place on parchment or wax paper on a cookie sheet. Chill balls in the refrigerator for 15 minutes to firm up.
3. **For the Coating:** While dough balls are chilling, melt almond bark in the microwave in 30 second intervals until melted. Stir between intervals.
4. Using a pop stick, dip truffles into melted almond bark and gently twirl around to remove excess coating. Place truffle back on cookie sheet and top with sprinkles. Repeat with remaining balls until finished.
5. Chill truffles in the refrigerator until ready to serve.

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BANANA SPLIT PARFAIT

BY JUDY FROM [THE MIDNIGHT BAKER](#)



This beautiful no bake dessert can be prepared in mere minutes. This Banana Split Parfait is made with creamy layers of bananas, pineapples, coconut, and Cool Whip. It's a perfect light and fruity dessert to enjoy after a large dinner.

Serves: 12

Chilling Time: 1 hour

Cooking Vessel Size: 9 x 13-inch Baking Pan

Ingredients

For the Parfait:

- 2 cups graham cracker crumbs
- 1/3 cup melted butter
- 2 tablespoon sugar
- 2 (3.4-ounce) packages instant vanilla pudding mix
- 3/4 cup cold milk
- 1 (12-ounce) can evaporated milk, chilled
- 1 (20-ounce) can crushed pineapple, drained
- 1/4 cup shredded coconut

- 4 bananas, sliced
- 1 large (16-ounce) tub frozen whipped topping

For the topping:

- 16 Maraschino cherries, drained and dried off
- 1/2 cup hot fudge sauce or chocolate syrup
- 2 tablespoons toasted coconut
- 1/4 cup chopped walnuts

Instructions

1. Melt butter and sugar in a small saucepan, making sure sugar is dissolved. Add graham cracker crumbs and mix well, until all crumbs are coated with the melted butter.
2. Press graham cracker crumbs in the bottom of a 9 x 13-inch baking dish, forming a crust.
3. Whisk the evaporated milk and regular milk together. Add the vanilla pudding mix and whisk for 1-2 minutes or until pudding begins to thicken. Spread over graham cracker crumbs.
4. Layer top of pudding with sliced bananas, coconut, and crushed pineapple.
5. Spread whipped topping over the top, using enough to make a high layer (you may not use all 16 ounces).
6. If using pre-made and refrigerated hot fudge sauce, place in microwave on HI for about 10-15 seconds, or until a pourable consistency (if using chocolate syrup, this step is NOT necessary). Drizzle fudge sauce or chocolate syrup over top of dessert. Sprinkle with nuts and toasted coconut. Arrange cherries across the top so that each portion will get a cherry.
7. Chill for at least 1 hour.

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CHOCOLATE SHORTBREAD PARFAIT

BY JULIANNE FROM [BEYOND FROSTING](#)



Parfaits are easy and classy desserts to make. These No Bake Chocolate Shortbread Mousse Parfaits are perfect for family gatherings. They are made with chocolate pudding mix and chocolate shortbread cookies with layers of Cool Whip topped with a chocolate espresso ganache.

Whether you are trying to please chocolate or coffee lovers, you can't go wrong with this dessert. Everyone needs to treat themselves and their loved ones to a chocolate mousse dessert every once in a while, so try out this fun and easy recipe for the perfect dessert to satisfy that chocolate craving.

Ingredients

For the Mousse Cups:

- 1 (3.4-ounce) package instant chocolate pudding
- 1½ cups cold milk
- 1 (8-ounce) container Cool Whip, thawed
- 1 Package Walkers Chocolate Scottie Dogs Shortbread cookies

For the Chocolate Ganache:

- 2 ounces dark chocolate chips
- 1 tablespoon heavy whipping cream
- 2 teaspoons instant espresso

Instructions

1. **For the Mousse Cups:** Start preparing the pudding by mixing the instant chocolate pudding mix with the milk. Place in the refrigerator and allow to set for at least 15 minutes until firm.
2. Fold in one container of thawed whipped topping with a spatula and mix until incorporated. If you have time, put it back in the fridge for 15 minutes, but if you don't that's fine too.
3. Use a food processor to grind up the chocolate shortbreads into fine crumbs.
4. **For the Chocolate Ganache:** In a microwave safe bowl, combine dark chocolate chips with the heavy whipping cream. Microwave for 30 seconds. Remove and stir vigorously with a spoon until well mixed.
5. Prepare instant espresso according to package directions. My instant espresso calls for 3 ounces of water to 1 teaspoon espresso and mix until dissolved. Measure out 2 teaspoons of espresso into the chocolate ganache and mix with a spoon until well mixed.

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6. Adding the instant espresso will help to thin out the chocolate and make it nice for dripping. I personally think it also enhances the flavor. If you don't have instant espresso, you can omit that step, but you may want to add additional whipping cream to help thin out the chocolate.
7. **For Assembly:** Prepare the mousse cups by adding one tablespoon of chocolate shortbread crumbs to the bottom of the glass. Use a spoon or piping bag and fill the cup half full with chocolate mousse. Next, take a spoon full of chocolate ganache and drizzle it on top of the mousse. Repeat this step two more times. Each glass has 3 tablespoons of shortbread cookies, three layers of mousse and 2 ½ spoonfuls of ganache. Serve these cold and keep refrigerated.

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THANK YOU

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