



## [No-Bake Cranberry Cheesecake Parfait Recipe](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 30 minutes, plus 3 hours chill time

### Ingredients:

- 14 oz Sweet Condensed Milk
- 8 oz Cool Whip
- 8 oz Cream Cheese, room temperature
- 1/4 cup Lemon Juice, fresh squeezed
- 1 tsp Pure Vanilla Extract
- 4 TBSP Cranberry Sauce Jelly
- 1 cup White Cake Crumble
- 8 Dried Cranberries, chopped

### Directions:

- In a mixing bowl combine sweet condensed milk, cool whip, room temperature cream cheese and pure vanilla extract.
  - Using an electric hand mixer whip until all ingredients are thoroughly combined.
  - Add Lemon juice and mix for another minute.
  - With the back of a spoon scoop out one teaspoon of cranberry Sauce Jelly and make a 2" smear on the inside of dessert glass all the way around. Each serving uses a single tablespoon of cranberry jelly.
  - Add about 2 tablespoons of cheesecake mixture, then add cake crumbles. Continue adding cheesecake and cake crumble layers until you reach the top of the glass ending with cheesecake mixture.
  - Garnish with dried, chopped cranberries.
  - Chill in refrigerator at least three hours before serving to allow the cheesecake time to set up.
  - Serve cold.
- Makes 4 servings No-Bake Cranberry Cheesecake Parfait