

Rice Krispie Treat Cheesecake - The Crunchy, Creamy Dessert Mashup You Didn't Know You Needed

Rice Krispie Treat Cheesecake: A Crunchy, Creamy Dream Dessert



OVEN
325°F

TIME
60 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

3 cups Rice Krispies cereal
... cup unsalted butter
1/3 cup marshmallow fluff

For the Filling:

4 cups cream cheese, softened (about 32 oz)
1 cup granulated sugar
1 teaspoon vanilla extract

4 large eggs

1 cup sour cream

For the Topping:

2 cups Rice Krispies cereal
1/2 cup marshmallow fluff

Additional mini marshmallows (for garnish)

Melted chocolate (for drizzle)

DIRECTIONS

- 1.** Step 1: Make the Crust: Melt butter and marshmallow fluff over low heat in a large saucepan, stirring until smooth. Mix in the Rice Krispies and coat evenly. Press firmly into the bottom of a greased or parchment-lined 9-inch springform pan. Chill in the fridge while you prep the filling.
- 2.** Step 2: Mix the Cheesecake Filling: Beat cream cheese until smooth, then add sugar and vanilla. Blend in the eggs one at a time, scraping the bowl between each. Fold in sour cream last for a silky texture.
- 3.** Step 3: Bake the Cheesecake: Pour the filling over the chilled crust. Bake at 325°F (160°C) for about 60 minutes or until the center is just set and slightly jiggly. Turn off the oven and let it sit inside for 15 minutes. Cool fully at room temperature, then chill for at least 4 hours (or overnight).
- 4.** Step 4: Add the Topping: Melt butter and marshmallow fluff again and stir in Rice Krispies. Gently spread over the top of the chilled cheesecake. It helps to use slightly greased hands or a spatula. Garnish with marshmallows and drizzle melted chocolate over the top.

SWAPS & NOTES

Cereal : Use plain Rice Krispies for classic flavor, or try cocoa Rice Krispies for a chocolate twist.

Fluff : If marshmallow fluff isn't available, melt 4 oz of mini marshmallows with butter instead.

Sour Cream : Greek yogurt can sub in for a slightly tangier filling.

Chocolate : Dark or milk chocolate both work for the drizzle-melt and use a spoon or piping bag.

TIPS FOR SUCCESS

Press the crust tightly : Use the bottom of a glass or measuring cup for a firm base that won't fall apart.

Room temp ingredients : Let your cream cheese, eggs, and sour cream warm slightly before mixing to prevent lumps.

No cracks : Letting the cheesecake cool gradually in the oven helps avoid cracking.

Knife trick : Dip a sharp knife in hot water for clean, neat slices.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/rice-krispie-treat-cheesecake-the-crunchy-creamy-dessert-mashup-you-didnt-know-you-needed/>