

## Creamy Snickers Cheesecake, No Oven Required

make it a candy bar lover's dream.



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

For the Crust:

2 cups crushed graham crackers (about 10 full sheets)

$\frac{1}{2}$  cup unsalted butter, melted

$\frac{1}{4}$  cup granulated sugar

For the Cheesecake Filling:

16 oz cream cheese, softened

1 cup powdered sugar

1 tsp pure vanilla extract

1 cup frozen whipped topping (like Cool Whip), thawed

1 cup chopped Snickers bars (about 4 mini bars)

For the Topping:

$\frac{1}{4}$  cup caramel sauce (store-bought or homemade)

$\frac{1}{4}$  cup chopped Snickers bars

$\frac{1}{4}$  cup salted peanuts, roughly chopped

$\frac{1}{4}$  cup semi-sweet chocolate chips, melted

Ingredient Swaps & Tips:

Candy Swap: Sub Milky Way or Twix for a twist.

Whipped Cream: Use homemade whipped cream for a richer texture.

Crust Variations: Try crushed Oreos or chocolate graham crackers for a cocoa base.

Make it mini: Use a muffin tin with liners for individual servings.

Step-by-Step Instructions:

1. Prepare the Crust:

2. Make the Cheesecake Filling:

3. Assemble the Cheesecake:

4. Top It Off:

5. Chill and Serve:

Tips for Success:

Use softened cream cheese to avoid lumps.

Chop the Snickers finely for even distribution and easier slicing.

Line your springform pan with parchment for easy removal.

Chill overnight if prepping ahead-it only gets better!

Serving Suggestions & Pairings:

A strong cup of coffee or iced latte

A scoop of vanilla ice cream for the ultimate indulgence

For a chocolate fix, serve alongside brownie batter dip

## DIRECTIONS

1. Prepare the Crust: In a bowl, mix crushed graham crackers, melted butter, and sugar until the mixture resembles wet sand. Press firmly into the bottom of an 8-inch springform pan. Refrigerate to set while making the filling.
2. Make the Cheesecake Filling: In a large bowl, beat cream cheese until smooth. Add powdered sugar and vanilla extract; beat until creamy. Fold in whipped topping and half of the chopped Snickers bars.
3. Assemble the Cheesecake: Spread the filling evenly over the chilled crust. Smooth the top with a spatula. Refrigerate for at least 2 hours to set.
4. Top It Off: Once firm, drizzle caramel sauce over the cheesecake. Sprinkle remaining chopped Snickers and peanuts over the top. Finish with a generous drizzle of melted chocolate.
5. Chill and Serve: Refrigerate another 30 minutes to set toppings. Slice and serve chilled!
6. Tips for Success: Use softened cream cheese to avoid lumps.
7. Chop the : Snickers finely for even distribution and easier slicing.
8. Line your springform pan with parchment for easy removal.
9. Chill overnight if prepping ahead-it only gets better!
10. Serving Suggestions & Pairings: This cheesecake pairs deliciously with:
11. A strong cup of coffee or iced latte
12. A scoop of vanilla ice cream for the ultimate indulgence
13. For a chocolate fix, serve alongside brownie batter dip

14. For another no-bake favorite, try : Oreo cream pie
15. Storage & Leftovers: Fridge: Keep covered in the refrigerator up to 5 days.
16. Freezer: Freeze in slices (wrapped well) up to 1 month. Thaw in the fridge before serving.
17. Make-: Ahead Tip: Prepare the night before and add toppings the next day for best texture.
18. More Recipes You'll Love: If you like this dessert, you'll love these treats too:
19. This : No-Bake Oreo Cream Pie - creamy, cool, and always a hit.
20. Chocolate : Chip Cookie Dough Brownie Bombs - pure decadence in bite-sized form.
21. This : Brownie Batter Dip - the ultimate party-ready sweet dip.
22. Edible : Cookie Dough - safe to eat and totally crave-worthy.
23. Cake : Mix Cookies - your weeknight dessert solution.
24. Final Thoughts: This No-Bake Snickers Cheesecake is the kind of dessert that doesn't just satisfy-it wows. Whether you're celebrating something or simply need a sweet reward, this rich, creamy, candy-packed treat delivers on all fronts.
25. If you make it, don't forget to snap a pic and tag @ChefManiac-can't wait to see your masterpiece!

## TIPS FOR SUCCESS

Use softened cream cheese to avoid lumps.

Chop the Snickers finely for even distribution and easier slicing.

Line your springform pan with parchment for easy removal.

Chill overnight if prepping ahead-it only gets better!

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

Original recipe: <https://chefmaniac.com/creamy-snickers-cheesecake-no-oven-required/>