

## Marshmallow Whip Cheesecake Heaven: The Dreamiest No-Bake Dessert

Marshmallow Whip Cheesecake Heaven ?



**TIME**  
**10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Crust:

2 cups graham cracker crumbs

$\frac{1}{4}$  cup unsalted butter, melted

2 tbsp granulated sugar

For the Cheesecake Layer:

16 oz cream cheese, softened

1 cup powdered sugar

1 tsp vanilla extract

2 cups mini marshmallows

1 cup heavy whipping cream, whipped to stiff peaks

For the Topping:

1 cup marshmallow fluff

$\frac{1}{4}$  cup whipped cream

Optional: chocolate shavings, crushed cookies, or sprinkles

### DIRECTIONS

1. Make the Crust: Mix graham cracker crumbs, melted butter, and sugar in a bowl.
2. Press firmly into a parchment-lined 9x9-inch pan.
3. Chill in the fridge for 10 minutes to firm up.
4. Prepare the Cheesecake Filling: Beat cream cheese, powdered sugar, and vanilla until smooth.
5. In a microwave-safe bowl, melt mini marshmallows in 30-second intervals, stirring until smooth.
6. Fold the melted marshmallows into the cream cheese mixture.
7. Gently fold in whipped cream until fully incorporated.
8. Layer It Up: Spread the cheesecake mixture evenly over the chilled crust.
9. Make the Marshmallow Topping: Mix marshmallow fluff and whipped cream until smooth.
10. Spread gently over the cheesecake layer.
11. Garnish & Chill: Add chocolate shavings, crushed cookies, or sprinkles on top.
12. Refrigerate for at least 4 hours or until completely set.

### SWAPS & NOTES

Use chocolate graham crackers or crushed vanilla wafers.

Use coconut whipped cream and plant-based cream cheese.

Marshmallow options: Toast the topping with a kitchen torch for s'mores vibes.

Add-ins: Mix in mini chocolate chips, Oreo crumbs, or fruit preserves to the cheesecake layer. ??? Step-by-Step Instructions 1.

## TIPS FOR SUCCESS

Whip the cream just until stiff peaks form for optimal texture.

Line the pan with parchment paper for easy lifting and slicing.

Dip your knife in hot water and wipe between slices. ?

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

Original recipe: <https://chefmaniac.com/marshmallow-whip-cheesecake-heaven-the-dreamiest-no-bake-dessert/>