

Frozen S'mores Cheesecake Bars - A No-Bake Summer Dream

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1 min

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INGREDIENTS

For the Crust:

- 1 1/2 cups (150g) graham cracker crumbs
- 1/4 cup (60g) unsalted butter, melted
- 1/4 cup (50g) granulated sugar

For the Cheesecake Filling:

- 16 oz (450g) cream cheese, softened
- 1 cup (200g) granulated sugar
- 1 cup (240ml) heavy cream
- 1 tsp vanilla extract
- 1 1/2 cups marshmallow fluff

For the Ganache:

- 1 cup (170g) semi-sweet chocolate chips
- 1/2 cup (120ml) heavy cream

DIRECTIONS

- 1. Prep the Pan:** Line a 9x9-inch baking pan with parchment paper, letting some hang over the sides for easy lifting later.
- 2. Make the Crust:** In a medium bowl, combine graham cracker crumbs, melted butter, and sugar. Mix well and press evenly into the bottom of the prepared pan. Refrigerate while you make the filling.
- 3. Whip the Cheesecake:** In a large bowl, beat the cream cheese and sugar with a mixer until smooth and creamy. Pour in the heavy cream and vanilla and beat until stiff peaks form.
- 4. Fold in the Fluff:** Gently fold in the marshmallow fluff until evenly incorporated. The mixture should be light and mousse-like.
- 5. Layer and Freeze:** Spread the cheesecake mixture evenly over the chilled crust. Smooth the top and freeze for at least 4 hours, or until firm.
- 6. Make the Ganache:** Heat the cream in a small saucepan over medium heat until just about to simmer. Pour over chocolate chips and let sit for 1 minute. Stir until smooth and glossy.
- 7. Top & Serve:** Lift the frozen cheesecake out of the pan using the parchment overhang. Drizzle the ganache over the top, then cut into bars. Let sit at room temperature for 10 minutes before serving for the best texture.

TIPS FOR SUCCESS

Soften your cream cheese fully -cold cream cheese can cause lumps in the filling.

Use a sharp knife to slice clean bars.

For extra clean edges, run your knife under hot water and wipe between cuts.

Top each bar with a toasted mini marshmallow or a piece of graham cracker .

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