

No-Bake Biscoff Bars: A Sweet and Easy Treat

The Rise of Biscoff in Desserts



TIME
2 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups Biscoff cookies, finely crushed (about 1 package)
1/2 cup (1 stick) unsalted butter, melted
8 ounces cream cheese, softened
1/2 cup powdered sugar, sifted
1 teaspoon vanilla extract
1 cup Biscoff cookie butter (smooth variety recommended)
1 (8 ounce) container frozen whipped topping, thawed (like Cool Whip)
1/4 cup Biscoff cookie butter, melted (for drizzling)
1/4 cup Biscoff cookies, coarsely crushed (for sprinkle)

DIRECTIONS

1. Let's get these delicious no-bake bars chilling!
2. Prepare : Pan: Line an 8x8 inch or 9x9 inch baking pan with parchment paper, leaving an overhang on the sides. This will make it easy to lift the bars out later.
3. Make the : Crust: In a medium bowl, combine the finely crushed Biscoff cookies and the melted butter. Stir until the crumbs are evenly moistened. Press the mixture firmly and evenly into the bottom of the prepared baking pan. Place in the refrigerator to chill while you prepare the filling.
4. Prepare the : Filling: In a large mixing bowl, beat the softened cream cheese with an electric mixer until very smooth and creamy, about 2 minutes.
5. Add : Sweetener & Vanilla: Add the sifted powdered sugar and vanilla extract to the cream cheese. Beat on low speed until just combined, then increase to medium and beat until light and fluffy.
6. Fold in : Biscoff & Whipped Topping: Add the Biscoff cookie butter to the cream cheese mixture and beat until well incorporated. Gently fold in the thawed whipped topping until no streaks remain and the mixture is light and airy. Be careful not to deflate the whipped topping.
7. Assemble : Bars: Pour the filling mixture over the chilled Biscoff crust in the pan. Spread evenly with a spatula.
8. Chill: Cover the pan tightly with plastic wrap and refrigerate for at least 4-6 hours, or preferably overnight, until the bars are completely firm and set. This is crucial for easy slicing.
9. Garnish (Optional): Once the bars are completely firm, lift them out of the pan using the parchment paper overhang. Melt the extra 1/4 cup of Biscoff cookie

butter in the microwave for 15-30 seconds until drizzly. Drizzle over the top of the bars. Sprinkle with coarsely crushed Biscoff cookies.

10. Slice & : Serve: Cut into squares and serve chilled.

SWAPS & NOTES

, making them a modern classic for those seeking effortless indulgence with a unique twist.

Fine crumbs are needed for the crust; a food processor works best.

Biscoff Cookie Butter: Use the smooth variety for the filling for a creamy texture.

You can typically find this near peanut butter or other spreads in your grocery store.

TIPS FOR SUCCESS

Firmly Press Crust: A well-packed crust will hold together better when sliced.

Chill Thoroughly: This is the most important step for no-bake bars.

Adequate chilling time ensures the bars set properly, making them easy to slice cleanly.

Soften Cream Cheese: Lumps in your cream cheese will lead to lumps in your filling.

