

Cloud-Like Marshmallow Whip Cheesecake: A Quick & Creamy Family Favorite

Marshmallow Whip Cheesecake Heaven: A Slice of Sweet, Airy Perfection



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10 min

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INGREDIENTS

For the Base:

Graham Cracker Crumbs (2 cups / 200g): You can buy these pre-crushed or pulse full crackers in a food processor.

Unsalted Butter (¾ cup / 115g): Melted to bind the crust.

Granulated Sugar (2 tbsp / 25g): Just enough to give the crust a little extra crunch.

For the Cheesecake Layer:

Cream Cheese (16 oz / 450g): Ensure this is softened to room temperature to avoid lumps.

Powdered Sugar (1 cup / 120g): Provides sweetness and helps with the structure.

Vanilla Extract (1 tsp): A high-quality extract makes a world of difference.

Mini Marshmallows (2 cups / 100g): These will be melted down to provide that "whip" factor.

Heavy Whipping Cream (1 cup / 240ml): Whipped to stiff peaks to fold in for aeration.

For the Topping:

Marshmallow Fluff (1 cup / 240g): For that extra glossy, gooey finish.

Whipped Cream (¾ cup / 120ml): To lighten the fluff for spreading.

Optional Garnishes: Chocolate shavings, sprinkles, or even crushed pieces of these rainbow sprinkle cookies.

DIRECTIONS

1. Prepare the Base: In a medium bowl, mix your graham cracker crumbs, melted butter, and sugar. You want the texture to feel like wet sand. Press the mixture firmly into the bottom of a 9x9-inch dish. I like to use the bottom of a flat measuring cup to really pack it in tight-this prevents the crust from crumbling when you slice it. Pop it in the fridge for 10 minutes while you work on the filling.
2. Make the Cheesecake Filling: In a large mixing bowl, beat the softened cream cheese, powdered sugar, and vanilla until the mixture is silky smooth.
3. Now, for the magic: Place your mini marshmallows in a microwave-safe bowl. Heat them in 20-30 second intervals. Watch them closely! They will puff up like balloons. Stir them until they are a smooth, liquid ribbons. Quickly fold the melted marshmallows into your cream cheese mixture. Finally, gently fold in your stiff-peaked whipped cream. You want to be gentle here to keep as much air in the batter as possible.
4. Assemble and Top: Spread the cheesecake filling evenly over your chilled crust. In a separate small bowl, whisk together the marshmallow fluff and the extra whipped cream. Spread this over the top of the cheesecake. It will create a beautiful, glossy finish that looks like a professional pastry chef made it.
5. Chill: The hardest part of this recipe is waiting. Refrigerate the dessert for at least 4 hours. This gives the marshmallows time to "set" the cream cheese, resulting in a clean slice.

SWAPS & NOTES

The Crust: If you want a deeper flavor, swap the standard graham crackers for chocolate ones or even crushed Oreos.

If you're a fan of Oreo-based treats, you'll see why I love this no-bake Oreo cream pie.

The Marshmallows: If you only have large marshmallows, you can use them, but keep a close eye on them in the microwave as they expand much faster than the mini ones.

Dairy-Free: While I haven't tested it personally, several readers have had luck using plant-based cream cheese and a coconut-based whipping cream.

TIPS FOR SUCCESS

Temperature Matters: If your cream cheese is cold, you will end up with tiny white lumps.

If you're in a hurry, you can place the foil-wrapped blocks of cream cheese in a bowl of warm water for 15 minutes.

Clean Slices: For those perfect, Instagram-worthy squares, dip your knife in hot water and wipe it clean between every single cut.

The "Torch" Trick: If you want to impress your guests, use a kitchen torch to lightly brown the marshmallow topping right before serving.

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

Original recipe: <https://chefmaniac.com/cloud-like-marshmallow-whip-cheesecake-a-quick-creamy-family-favorite/>