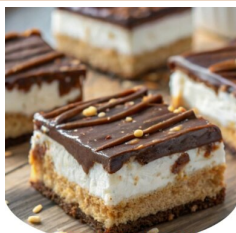


The Ultimate Frozen S'mores Cheesecake Bars You'll Want to Keep in Your Freezer All Year

All the classic flavors of s'mores in frozen form



FROZEN S'MORES/CHEESECAKE
BARS

You Will Need

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

TIME
20 min

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INGREDIENTS

You'll Need (Makes 12 bars | Prep Time: 20 minutes | Freeze Time: 4 hours or overnight)

For the Crust: 2 cups graham cracker crumbs 1/2 cup unsalted butter, melted 2 tablespoons granulated sugar:

For the Cheesecake Layer: 8 oz cream cheese, softened 1/4 cup powdered sugar 1 teaspoon vanilla extract 1 cup heavy whipping cream:

For the Marshmallow Layer: 1 1/2 cups marshmallow fluff:

DIRECTIONS

1. Why : This Recipe Works
2. These frozen s'mores cheesecake bars are so good, they disappear faster than I can serve them. Here's why they work so well:
3. All the classic flavors of s'mores in frozen form
4. Creamy cheesecake layer for extra richness
5. Perfect balance of sweetness, crunch, and fluff
6. Freezer-friendly and easy to make ahead
7. A fun, kid-friendly dessert that adults love too
8. Ingredients : You'll Need
9. (Makes 12 bars | Prep Time: 20 minutes | Freeze Time: 4 hours or overnight)
10. For the : Crust:
11. 2 cups graham cracker crumbs
12. 1/2 cup unsalted butter, melted
13. 2 tablespoons granulated sugar
14. For the : Cheesecake Layer:
15. 8 oz cream cheese, softened
16. 1/4 cup powdered sugar
17. 1 teaspoon vanilla extract
18. 1 cup heavy whipping cream
19. For the : Marshmallow Layer:
20. 1 1/2 cups marshmallow fluff
21. For the : Topping:
22. 1/2 cup semi-sweet chocolate chips, melted
23. How I : Make Frozen S'mores Cheesecake Bars (Step-by-Step)
24. Make the : Crust

25. I start by combining graham cracker crumbs, melted butter, and sugar in a bowl. I press the mixture firmly into a parchment-lined 9x9-inch pan and pop it into the freezer to set while I prepare the filling.

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

Original recipe: <https://chefmaniac.com/the-ultimate-frozen-smores-cheesecake-bars-youll-want-to-keep-in-your-freezer-all-year/>