

The Sweet, Chewy No-Bake Marshmallow Slice You'll Want to Make on Repeat

This no-bake marshmallow slice is a crowd-pleaser for so many reasons:



NO-BAKE MARSHMALLOW SLICE

You Will Need

1 1/2 cups crushed graham crackers
1/2 cup unsalted butter, melted
8 oz cream cheese, softened
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TIME
10 min

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INGREDIENTS

250g digestive biscuits or graham crackers, crushed
200g mini marshmallows
1 cup shredded coconut
1/2 cup unsalted butter, melted
1 can (14 oz) sweetened condensed milk
1 teaspoon vanilla extract
Optional toppings:
Melted chocolate for drizzling
Sprinkles for decoration
Extra coconut for garnish

DIRECTIONS

- 1. Prepare the Pan:** I line an 8x8-inch baking dish with parchment paper, making sure there's enough overhang to lift the slice out easily later.
- 2. Crush and Combine:** In a large bowl, I combine the crushed biscuits, mini marshmallows, and shredded coconut.
- 3. Add the Wet Ingredients:** I pour in the melted butter, sweetened condensed milk, and vanilla extract. I mix until everything is evenly coated and sticks together.
- 4. Press and Chill:** I press the mixture firmly into the prepared pan, making sure it's evenly spread out. Then, I pop it into the refrigerator for at least 2 hours to firm up.
- 5. Add Finishing Touches:** Once chilled, I sometimes drizzle melted chocolate over the top and sprinkle extra coconut or colorful sprinkles for a festive finish.
- 6. Slice and Serve:** I lift the slice out of the pan using the parchment overhang, cut it into squares, and serve. They're soft, chewy, and always a hit.

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