

## No-Bake Biscoff Cheesecake Bars That Practically Make Themselves

This recipe stands out for several reasons:



**TIME**  
**20 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

1 1/2 cups Biscoff cookie crumbs  
1/2 cup unsalted butter, melted  
16 oz cream cheese, softened  
1 cup powdered sugar  
1 tsp vanilla extract  
1 cup heavy whipping cream  
Biscoff spread for drizzling (optional)

### DIRECTIONS

1. Let's get cooking!
2. In a mixing bowl, combine the : Biscoff cookie crumbs and melted butter until well mixed.
3. Press the mixture firmly into the bottom of a lined 9x9 inch baking dish to form the crust.
4. In another bowl, beat the softened cream cheese until smooth.
5. Add the powdered sugar and vanilla extract, mixing until fully combined.
6. In a separate bowl, whip the heavy cream until stiff peaks form, then gently fold it into the cream cheese mixture.
7. Spread the cheesecake filling over the crust, smoothing the top with a spatula.
8. Chill in the refrigerator for at least 4 hours or until set.
9. Before serving, drizzle with : Biscoff spread if desired, slice into bars, and enjoy!

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

Original recipe: <https://chefmaniac.com/no-bake-biscoff-cheesecake-bars-that/>