

S'mores Cheesecake Bars



“These are the best s’mores cheesecake bars! They have a thick, buttery graham cracker crust and a silky smooth chocolate cheesecake layer topped with chocolate ganache and toasted marshmallows.”

Prep. 20 min. Cook: 40 min.

Yields: 12 servings

INGREDIENTS:

- 21 graham crackers (full sheet)
- 3/4 cup unsalted butter (melted)
- 3 tbsp light brown sugar
- 24 oz cream cheese (softened)
- 3/4 cup granulated sugar
- 1/2 tbsp cornstarch
- 6 oz milk chocolate (melted)
- 1/4 cup sour cream (at room temperature)
- 2 tsp vanilla
- 3 eggs (at room temperature)
- 3 oz milk chocolate bar (chopped)
- 1/4 cup heavy cream
- 1 cup mini marshmallows (for topping)

DIRECTIONS:

1. Preheat oven to 325°F.
2. Mix crushed graham crackers, melted butter, and brown sugar; press into a greased 9×13 inch baking pan. Bake for 10 minutes and let cool.
3. Beat cream cheese until smooth. Gradually add sugar, then mix in cornstarch, melted chocolate, sour cream, vanilla, and eggs until combined.
4. Pour filling over cooled crust and bake for about 30 minutes until slightly jiggly in the center. Cool at room temperature before refrigerating for at least 4 hours.
5. For ganache, heat chopped chocolate and heavy cream until melted; pour over chilled cheesecake. Top with marshmallows and toast if desired.
6. Slice into bars and serve.