

Cap'n Crunch® No-Bake Cheesecake Bars

Ingredients

Crust:

- 2 cups Cap'n Crunch® Original
- 1/2 cup crumbled Biscoff cookies (about 6 cookies)
- 1/4 cup unsalted butter, melted

Filling:

- 16 oz brick-style plain cream cheese, softened
- 1 1/2 cups cookie butter, divided
- 1/2 cup caramel sauce
- 2 tsp unflavored gelatin powder
- 1 cup Cap'n Crunch® Original

How to make it

1. Crust: Line 8-inch square baking pan with parchment paper, with paper overhanging edges.
2. In food processor, blend Cap'n Crunch® Original until finely crushed. Add Biscoff cookie crumbles; pulse until combined. Drizzle in melted butter and pulse until well coated.
3. Transfer crumb mixture to prepared pan; press evenly in bottom of pan. Transfer to freezer while making filling.
4. Filling: In large bowl, using electric mixer, beat cream cheese until smooth. Add 1 cup cookie butter and caramel sauce; beat until blended and smooth.
5. In microwave-safe measuring cup, sprinkle gelatin over 1/4 cup cold water. Let stand for 1 minute. Microwave on HIGH for 20 seconds. Stir and microwave for 20 seconds or until gelatin is completely dissolved. Beat dissolved gelatin into cookie butter mixture until fully combined. Pour over crust.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	5 min	25 min	24

Made with



Cap'n Crunch® Original

6. Transfer remaining 1/2 cup cookie butter to another microwave-safe bowl. Stirring every 20 seconds, microwave on HIGH for 1 minute or until smooth and melted. Pour evenly over filling and smooth top.
7. Sprinkle top with Cap'n Crunch® cereal. Refrigerate for 3 to 4 hours or until firm and set.
8. Remove from pan and cut into bars to serve.