

NO-BAKE BIRTHDAY CAKE CHEESECAKE BARS

INGREDIENTS:

For the Crust

15 sheets graham crackers (about 225 g)

2 Tbsp (25 g) granulated sugar

Pinch of salt

½ cup (113 g) unsalted butter, melted

For the Birthday Cake Cheesecake Filling

1 cup (240 mL) cold heavy whipping cream

16 oz (454 g) full-fat cream cheese, softened

8 oz (227 g) mascarpone cheese, softened

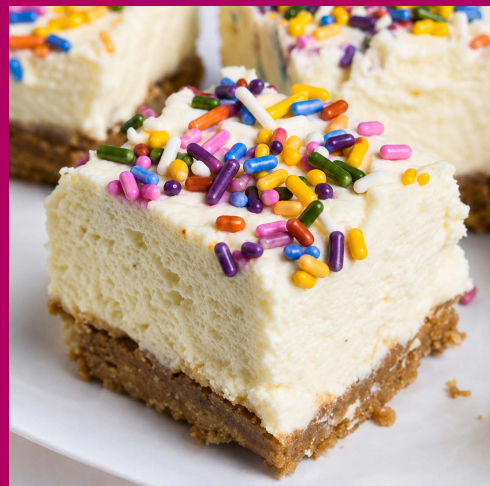
1¼ cups (150 g) powdered sugar

2 tsp (10 mL) vanilla extract

1 tsp (5 mL) LorAnn Super-Strength Cake Batter Flavor (or
up to 1½ tsp (7.5 mL) for a stronger birthday cake flavor)

Pinch of salt

Rainbow jimmies, for topping



DIRECTIONS:

1. **Make the crust.** Pulse the graham crackers, granulated sugar, and salt in a food processor until fine crumbs form. Add melted butter and pulse until the mixture resembles wet sand and holds together when pressed.
2. Line an 8-inch (20-cm) square baking pan with parchment paper, leaving an overhang on two sides. Firmly press the graham cracker mixture into an even layer in the bottom of the pan and place crust in the freezer.
3. **Whip the cream.** In a chilled mixing bowl, beat the cold heavy whipping cream until stiff peaks form, about 2–3 minutes. Be careful not to overwhip. Refrigerate while you prepare the cheesecake filling.
4. **Make the cheesecake filling.** In a separate large bowl, beat the softened cream cheese, mascarpone cheese, powdered sugar, vanilla extract, LorAnn Super-Strength Cake Batter Flavor, and salt until smooth and creamy, scraping down the sides of the bowl as needed.
5. Gently fold the whipped cream into the cream cheese mixture with a rubber spatula until no streaks remain and the filling is light and fluffy.
6. Spread the filling evenly over the chilled crust using an offset spatula or the back of a spoon.
7. Generously sprinkle rainbow jimmies over the top of the cheesecake.
8. Cover the pan and refrigerate for at least 8 hours, or preferably overnight, until the bars are fully set.
9. Lift the cheesecake out of the pan using the parchment paper overhang. Slice into bars with a sharp knife, wiping the blade clean between cuts for neat slices.