

These Magic Cheesecake Bars Are Layered, Gooney, and Totally Irresistible

Magic Cheesecake Bars: A Layered Delight



OVEN
325°F

TIME
20 min

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INGREDIENTS

- 1 ½ cups graham cracker crumbs
- ½ cup unsalted butter, melted
- 2 (8 oz) packages cream cheese, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup sour cream
- ½ cup chocolate chips (optional)

DIRECTIONS

1. Preheat your oven to 325°F (160°C) and grease a 9x13 inch baking dish.
2. In a bowl, combine graham cracker crumbs and melted butter. Press the mixture into the bottom of the prepared dish to form the crust.
3. In a large mixing bowl, beat the cream cheese and sugar until smooth. Add eggs one at a time, mixing well after each addition. Stir in vanilla and sour cream until fully combined.
4. Pour the cheesecake mixture over the crust and spread evenly. If using, sprinkle chocolate chips on top.
5. Bake for 30-40 minutes, or until the edges are set and the center is slightly jiggly. Let it cool completely before slicing into bars.

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

Original recipe: <https://chefmaniac.com/these-magic-cheesecake-bars-are-layered-gooney-and-totally-irresistible/>