

## Nutella Swirl Cheesecake Bars: A Decadent Treat for Any Occasion

The combination of creamy cheesecake and rich Nutella creates a heavenly taste experience.



**OVEN**  
**325°F**

**TIME**  
**20 min**

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### INGREDIENTS

- 1 1/2 cups graham cracker crumbs
- 1/2 cup unsalted butter, melted
- 2 (8 oz) packages cream cheese, softened
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup Nutella
- 1/2 cup heavy cream

### DIRECTIONS

1. Preheat your oven to 325°F (160°C) and line an 8x8 inch baking pan with parchment paper.
2. In a medium bowl, combine the graham cracker crumbs and melted butter. Press the mixture firmly into the bottom of the prepared pan to form the crust.
3. In a large mixing bowl, beat the softened cream cheese and granulated sugar until smooth and creamy.
4. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
5. Pour the cheesecake mixture over the crust in the baking pan.
6. In a separate bowl, mix the : Nutella and heavy cream until smooth. Drop spoonfuls of the Nutella mixture over the cheesecake layer.
7. Using a knife or skewer, gently swirl the : Nutella into the cheesecake to create a marbled effect.
8. Bake for 30 minutes or until the edges are set and the center is slightly jiggly. Let it cool completely before refrigerating for at least 2 hours.
9. Once chilled, cut into bars and enjoy!

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

Original recipe: <https://chefmaniac.com/nutella-swirl-cheesecake-bars-a-decadent-treat-for-any-occasion/>