

Cheesy Baked Bars with Parmesan and Mozzarella

If you're craving something warm, cheesy, and just a little indulgent, these



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 2 cups cream cheese, softened
- 1 cup shredded mozzarella cheese
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{4}$ cup sour cream
- 1 egg
- 1 tsp garlic powder
- 1 tsp dried oregano
- Salt and pepper, to taste
- $\frac{1}{4}$ cup breadcrumbs, for topping
- Cooking spray or oil, for greasing the dish

DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Lightly grease a baking dish (8x8 or 9x9-inch square works best).
3. Mix the Cheese Base: In a large mixing bowl, combine: Cream cheese (softened)
4. Mozzarella
5. Parmesan
6. Sour cream
7. Egg
8. Garlic powder, oregano, salt, and pepper
9. Mix until smooth and well combined. A hand mixer or sturdy spatula works well.
10. Assemble: Pour the cheese mixture into the prepared baking dish and smooth the top with a spatula.
11. Sprinkle the breadcrumbs evenly over the surface.
12. Bake: Bake for 25-30 minutes, or until the top is golden brown and bubbly.
13. Remove and let cool for 5-10 minutes before slicing.
14. Serve: Cut into squares or bars.
15. Serve warm or at room temperature with optional sauces (like marinara or ranch), or on their own.

TIPS FOR SUCCESS

Soften cream cheese fully before mixing for a smooth batter.

Add a dash of crushed red pepper for a little heat, or stir in fresh chives for extra flavor.

Use panko breadcrumbs for an extra crispy topping.

Line the dish with parchment paper for easier removal and slicing.

