

## Chocolate Peanut Butter Cheesecake Bars: A Decadent Dessert You'll Crave

If you're a fan of the classic combination of chocolate and peanut butter, these



**OVEN**  
**325°F**

**TIME**  
**8-10 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

- 2 cups chocolate cookie crumbs
- 1/4 cup unsalted butter, melted
- 16 ounces cream cheese, softened
- 1 cup creamy peanut butter
- 3/4 cup granulated sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup semi-sweet chocolate chips
- 1/2 cup heavy cream

#### Instructions:

Preheat your oven to 325°F (165°C). Line a 9x9-inch baking pan with parchment paper, leaving some overhang for easy removal.

In a bowl, combine the chocolate cookie crumbs and melted butter until evenly coated.

Press the mixture firmly into the bottom of the prepared pan. Bake for 8-10 minutes, then let it cool.

In a large mixing bowl, beat the softened cream cheese, peanut butter, and sugar until smooth.

Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.

Pour the cheesecake mixture over the cooled crust, spreading it evenly.

Bake the bars in the preheated oven for 25-30 minutes, or until the edges are set but the center still jiggles slightly.

Remove from the oven and let cool to room temperature, then refrigerate for at least 3 hours or overnight.

In a microwave-safe bowl, heat the heavy cream until steaming but not boiling (about 45 seconds).

Add the chocolate chips to the cream and let sit for 1 minute. Stir until smooth and glossy.

Pour the ganache over the chilled cheesecake, spreading evenly with a spatula. Refrigerate until the ganache is set.

Use the parchment overhang to lift the bars out of the pan. Slice into squares and serve. For cleaner cuts, wipe the knife clean between slices.

Tips for Perfect Cheesecake Bars:

**Room-Temperature Ingredients:** Ensure the cream cheese and eggs are at room temperature for a smooth filling.

**Customize the Crust:** Swap the chocolate cookie crumbs for graham crackers or peanut butter cookies for a twist.

**Storage:** Store the bars in an airtight container in the fridge for up to 5 days or freeze for longer storage.

Why You'll Love This Recipe:

## DIRECTIONS

1. Prepare the : Crust:
2. Preheat your oven to 325°F (165°C). Line a 9x9-inch baking pan with parchment paper, leaving some overhang for easy removal.
3. In a bowl, combine the chocolate cookie crumbs and melted butter until evenly coated.
4. Press the mixture firmly into the bottom of the prepared pan. Bake for 8-10 minutes, then let it cool.
5. Make the : Cheesecake Filling:
6. In a large mixing bowl, beat the softened cream cheese, peanut butter, and sugar until smooth.
7. Add the eggs one at a time, mixing well after each addition. Stir in the vanilla extract.
8. Pour the cheesecake mixture over the cooled crust, spreading it evenly.
9. Bake the : Cheesecake Bars:
10. Bake the bars in the preheated oven for 25-30 minutes, or until the edges are set but the center still jiggles slightly.
11. Remove from the oven and let cool to room temperature, then refrigerate for at least 3 hours or overnight.
12. Prepare the : Ganache Topping:
13. In a microwave-safe bowl, heat the heavy cream until steaming but not boiling (about 45 seconds).
14. Add the chocolate chips to the cream and let sit for 1 minute. Stir until smooth and glossy.
15. Pour the ganache over the chilled cheesecake, spreading evenly with a spatula. Refrigerate until the ganache is set.

16. Slice and : Serve:
17. Use the parchment overhang to lift the bars out of the pan. Slice into squares and serve. For cleaner cuts, wipe the knife clean between slices.
18. Tips for Perfect Cheesecake Bars: Room-Temperature Ingredients: Ensure the cream cheese and eggs are at room temperature for a smooth filling.
19. Customize the : Crust: Swap the chocolate cookie crumbs for graham crackers or peanut butter cookies for a twist.
20. Storage: Store the bars in an airtight container in the fridge for up to 5 days or freeze for longer storage.
21. Why You'll Love This Recipe: These Chocolate Peanut Butter Cheesecake Bars are everything you want in a dessert-decadent, creamy, and full of rich flavor. They're easy to make and perfect for sharing (or not!). Whether it's a special occasion or a treat-yourself moment, these bars never disappoint.
22. Have you tried this recipe? Let me know in the comments how you liked it, and don't forget to share it with fellow dessert lovers. Follow me for more recipes that turn every day into a sweet celebration!

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

Original recipe: <https://chefmaniac.com/chocolate-peanut-butter-cheesecake-bars-a-decadent-dessert-youll-crave/>