

Creamy Snickerdoodle Cheesecake Bars with a Cinnamon Sugar Crunch

Snickerdoodle Cheesecake Bars



OVEN
325°F

TIME
15 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

For the Crust:

1 1/2 cups graham cracker crumbs
... cup granulated sugar
... cup unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened
3/4 cup granulated sugar
2 large eggs
1 tsp vanilla extract
1/2 cup sour cream
1 1/2 tsp ground cinnamon

... tsp ground nutmeg

For the Cinnamon Sugar Topping:

1 tsp ground cinnamon

DIRECTIONS

1. Preheat Oven & Prep Pan: Preheat to 325°F (163°C). Grease and line an 8x8-inch baking pan with parchment paper.
2. Make the Crust: Mix graham cracker crumbs, ... cup sugar, and melted butter until combined. Press firmly into the bottom of the pan. Bake for 8-10 minutes, then let cool.
3. Prepare the Filling: In a large bowl, beat cream cheese and 3/4 cup sugar until smooth and creamy. Add eggs one at a time, mixing well after each. Stir in vanilla and sour cream, then add cinnamon and nutmeg. Mix until just combined.
4. Assemble & Sprinkle: Pour the cheesecake mixture over the cooled crust. Tap pan gently on the counter to release bubbles.
5. In a small bowl, mix ... cup sugar and 1 tsp cinnamon. Sprinkle evenly over the top.
6. Bake & Chill: Bake for 35-40 minutes, or until center is set and edges are lightly golden. Cool completely on a rack, then refrigerate for at least 3 hours before slicing into bars.

SWAPS & NOTES

Crust : Use crushed snickerdoodle cookies instead of graham crackers for double the cinnamon flavor.

Spice : Swap nutmeg for pumpkin spice to make these fall-forward.

Dairy-Free Option : Use plant-based cream cheese and sour cream-just make sure they're full-fat for texture. ???
Directions 1.

Preheat Oven & Prep Pan Preheat to 325°F (163°C) .

TIPS FOR SUCCESS

For clean slices, wipe your knife between each cut .

Don't skip the chill time-it helps set the bars and intensifies the flavor.

Add a dash of coarse sea salt to the top for an extra flavor pop. ?

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

Original recipe: <https://chefmaniac.com/creamy-snickerdoodle-cheesecake-bars-with-a-cinnamon-sugar-crunch/>