

These Strawberry Cheesecake Bars Taste Like Summer in Every Bite

Strawberry Shortcake Cheesecake Bars ?? - Fruity, Creamy, and Completely Irresistible



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Cookie Crust:

20 Strawberry Shortcake Oreo Cookies

3 tbsp unsalted butter, melted

2 tbsp sugar

Pinch of sea salt

For the Strawberry Cheesecake Filling:

12 large strawberries (about $\frac{3}{4}$ cup puree)

16 oz cream cheese, softened

$\frac{1}{2}$ cup granulated sugar

2 tbsp all-purpose flour

... tsp salt

1 tsp vanilla extract

2 large eggs

For the Topping:

8 Strawberry Shortcake Oreo Cookies, crumbled for baking

4 Strawberry Shortcake Oreo Cookies, crumbled for garnish

DIRECTIONS

1. **Prep the Pan & Crust:** Preheat oven to 325°F (165°C). Line an 8x8-inch baking pan with aluminum foil, leaving overhang on two sides. Spray lightly with nonstick spray.
2. **Pulse 20 :** Oreo cookies in a food processor until crumbed. Add melted butter, sugar, and salt, then pulse to combine.
3. **Press mixture into pan to form a firm crust.** Bake for 10 minutes, then set aside. Keep the oven on.
4. **Make the Strawberry Cheesecake Filling:** Puree 12 large strawberries until smooth. You should get about $\frac{3}{4}$ cup.
5. **In a large bowl, beat cream cheese on medium speed until fluffy.** Add sugar, flour, salt, and vanilla, mixing until smooth. Add eggs one at a time, beating gently after each. Mix in the strawberry puree until fully combined.
6. **Assemble & Bake:** Pour cheesecake batter over the crust in the pan. Crumble 8 Strawberry Shortcake Oreos and sprinkle over the top.
7. **Bake for 35-40 minutes, or until edges are lightly golden and the center is just set with a slight jiggle.**
8. **Cool to room temperature, then refrigerate for at least 2 hours, preferably overnight.**
9. **Slice & Serve:** Once chilled, lift bars from the pan using foil. Top with remaining crumbled Oreos, slice into squares, and serve!

SWAPS & NOTES

Use Golden Oreos and mix in freeze-dried strawberries or a tablespoon of strawberry jam.

Cream Cheese : Use full-fat for best texture.

Fresh or Frozen Strawberries : Fresh is best for color and flavor, but thawed frozen berries work too.

TIPS FOR SUCCESS

Use a foil sling : It makes removing the bars easy and keeps the layers pretty.

Chill thoroughly : These need time to set-don't rush it!

Clean slices : Use a sharp knife dipped in hot water and wiped dry between cuts.

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

Original recipe: <https://chefmaniac.com/these-strawberry-cheesecake-bars-taste-like-summer-in-every-bite/>