

## Easy Nutella Cheesecake Bars - Gooey, Creamy, and Perfectly Swirled

Decadent Nutella Swirl Cheesecake Bars: A Dreamy Dessert That's Always a Hit



OVEN  
**350°F**

TIME  
**35 min**

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### INGREDIENTS

Crust:

1½ cups graham cracker crumbs

5-6 tablespoons unsalted butter, melted

Filling:

16 oz cream cheese (2 blocks), softened

¾ to 2/3 cup granulated sugar (depending on your sweetness preference)

2 large eggs

1 teaspoon vanilla extract

¾ cup Nutella (or more, for extra swirls)

### DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease or line a 9x9-inch square baking pan.
2. **Make the Crust:** Combine graham cracker crumbs with melted butter. Press the mixture into the bottom of your baking pan to form an even crust. Set aside.
3. **Mix the Cheesecake Filling:** In a large bowl, beat softened cream cheese until smooth. Add sugar and mix until fully incorporated. Beat in eggs, one at a time, then stir in vanilla extract.
4. **Swirl in the Nutella:** Pour half of the cheesecake mixture over the crust and smooth it out. Warm Nutella slightly and stir it into the remaining cheesecake batter. Pour Nutella mixture on top and use a knife to gently swirl the two layers together for a marbled look.
5. **Bake:** Bake for 30-35 minutes, or until the edges are set and the center is just slightly jiggly.
6. **Cool & Chill:** Cool completely on a wire rack. Then refrigerate for at least 2 hours, or overnight for best texture.
7. **Slice & Serve:** Cut into 9 to 12 bars and serve chilled. Optional: Dust with powdered sugar or drizzle with more Nutella.

### SWAPS & NOTES

& Swaps Sugar: Nutella: Warm slightly in the microwave before swirling to make it easier to blend.

Crust Options: Try crushed Oreos or chocolate graham crackers

for a chocolatey base.

Add Toppings: Drizzle with extra Nutella or sprinkle chopped hazelnuts on top before chilling.

## TIPS FOR SUCCESS

**Use Room Temp Cream Cheese:** This helps avoid lumps and makes mixing smoother.

**Warm Nutella Gently:** Just a few seconds in the microwave makes it swirl like a dream.

**Don't Overbake:** The center should still jiggle slightly-this ensures a creamy texture.

**Chill Well:** The bars firm up perfectly after a good chill.

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

Original recipe: <https://chefmaniac.com/easy-nutella-cheesecake-bars-goey-creamy-and-perfectly-swirled/>