

Creamy Rhubarb Cheesecake Bars with Buttery Crumble Topping

Tart rhubarb, creamy cheesecake, buttery crumble-these



OVEN
350°F

TIME
10 min

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INGREDIENTS

Crust and Topping:

- 2 cups all-purpose flour
- 2/3 cup brown sugar, firmly packed
- 2/3 cup cold butter
- 2/3 cup chopped pecans

Cheesecake Layer:

- 16 oz cream cheese, softened
- 1 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract

Rhubarb Layer:

- 3 cups sliced rhubarb
- 1/2 cup granulated sugar
- 1 (3 oz) package strawberry gelatin

DIRECTIONS

- 1.** Preheat the : Oven:Set your oven to 350°F (175°C). Lightly grease a 9x13-inch baking pan.
- 2.** Prepare : Rhubarb Mixture:In a medium bowl, stir together the sliced rhubarb, 1/2 cup sugar, and the strawberry gelatin. Set aside to let it macerate.
- 3.** Make : Crust & Topping:In a large bowl, mix flour and brown sugar. Cut in the cold butter with a pastry cutter or fork until crumbly. Stir in pecans. Reserve 1 cup for topping.
- 4.** Bake the : Base:Press the remaining mixture into the pan and bake for 8-10 minutes until just golden. Let cool slightly.
- 5.** Make : Cheesecake Filling:Beat cream cheese until smooth. Add 1 cup sugar, eggs, and vanilla. Beat until creamy.
- 6.** Assemble : Layers:Spread the cheesecake mixture over the baked crust. Spoon rhubarb mixture evenly on top. Sprinkle the reserved crust mixture over as a crumble topping.
- 7.** Bake:Bake for 40-45 minutes, or until edges are golden and center is mostly set with a slight jiggle.
- 8.** Cool & : Chill:Let cool at room temp for 1 hour, then refrigerate for at least 3 hours or overnight. Slice into bars before serving.

SWAPS & NOTES

Try chopped walnuts or almonds-or leave them out entirely.

Fruit Variations: Swap in chopped strawberries or raspberries

for a twist.

Use unsweetened rhubarb and reduce the sugar for a sharper edge.
Cheesecake tip: Make sure your cream cheese is fully softened for

a smooth filling.

TIPS FOR SUCCESS

Slice neatly: Chill fully before cutting to get clean, layered slices.

Use a sharp knife: Wipe between cuts for picture-perfect bars.

Don't overbake: The center should have a slight jiggle; it will firm up as it cools.

Double it up: This recipe scales easily for parties or potlucks.

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

Original recipe: <https://chefmaniac.com/creamy-rhubarb-cheesecake-bars-with-buttery-crumble-topping/>