

## These Cookie Dough Cheesecake Bars with Bourbon Butter Are Insanely Good

Bourbon Brown Butter Cookie Dough Cheesecake Bars



**OVEN**  
**350°F**

**TIME**  
**15 min**

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### INGREDIENTS

For the Bars:

? 1 package store-bought cookie dough (chocolate chip or your favorite)

? ... cup unsalted butter

? 2 tablespoons bourbon

? 8 oz cream cheese, softened

? % cup granulated sugar

? 2 large eggs

? Ingredient Notes & Swaps:

Cookie dough: Chocolate chip is classic, but peanut butter or brownie dough would be amazing too.

Butter: Make sure to brown it-don't skip this step! It adds a deep, nutty flavor.

Bourbon: A bold one like Maker's Mark or Bulleit works great, or substitute vanilla extract if you're alcohol-free.

Cream cheese: Full fat gives the richest texture.

??? Instructions:

1 Preheat Your Oven:

2 Brown the Butter:

3 Press the Cookie Dough:

4 Make the Cheesecake Filling:

5 Pour & Bake:

? Tips for Perfect Bars:

Let the butter cool slightly before mixing it into the cheesecake to avoid scrambling the eggs.

Chill thoroughly for clean cuts and perfect texture.

Want extra flair? Sprinkle mini chocolate chips or chopped nuts on top before baking.

? Serving & Pairing Suggestions:

? A strong cup of coffee or espresso

? A glass of dessert wine or bourbon on the rocks

? A scoop of vanilla ice cream for full-on decadence

These Chocolate Chip Cookie Dough Brownie Bombs - the triple threat of cookie, brownie, and dough

Brownie Batter Dip - your new go-to no-bake dessert

No-Bake Monster Cookie Energy Balls - sweet, chewy, and snackable

Pumpkin Delight Dessert - cool, creamy, and perfect for autumn

Edible Cookie Dough - safe, scoopable, and irresistible

? Storage Tips:

Fridge: Store tightly covered for up to 5 days.

Freezer: Wrap tightly and freeze up to 1 month.

Thaw in the fridge overnight.

Serve chilled or at room temp. Best when allowed to soften slightly after refrigeration.

## DIRECTIONS

1. **Preheat Your Oven:** Set your oven to 350°F (175°C) and grease or line an 8x8-inch baking dish.
2. **Brown the Butter:** Melt the butter in a skillet over medium heat. Cook, swirling occasionally, until it turns golden brown and smells nutty (about 4-5 minutes). Remove from heat and stir in the bourbon. Set aside to cool slightly.
3. **Press the Cookie Dough:** Press the cookie dough into the bottom of your prepared baking dish to form an even crust.
4. **Make the Cheesecake Filling:** In a mixing bowl, beat the cream cheese until smooth. Add sugar and eggs, then beat until creamy and lump-free. Stir in the cooled brown butter and bourbon mix.
5. **Pour & Bake:** Pour the cheesecake mixture evenly over the cookie dough base. Bake for 25-30 minutes, until the center is set and the edges look slightly golden. Cool completely, then refrigerate for at least 2 hours to firm up before slicing.
6. **? Tips for Perfect Bars:** Let the butter cool slightly before mixing it into the cheesecake to avoid scrambling the eggs.
7. **Chill thoroughly for clean cuts and perfect texture.**
8. **Want extra flair?** Sprinkle mini chocolate chips or chopped nuts on top before baking.
9. **? Serving & Pairing Suggestions:** Serve these chilled or slightly room temp for best flavor. Great on their own or paired with:
10. **? A strong cup of coffee or espresso**
11. **? A glass of dessert wine or bourbon on the rocks**

12. ? A scoop of vanilla ice cream for full-on decadence
13. Looking for more over-the-top dessert ideas? Try:
14. These : Chocolate Chip Cookie Dough Brownie Bombs - the triple threat of cookie, brownie, and dough
15. Brownie : Batter Dip - your new go-to no-bake dessert
16. No-Bake : Monster Cookie Energy Balls - sweet, chewy, and snackable
17. Pumpkin : Delight Dessert - cool, creamy, and perfect for autumn
18. Edible : Cookie Dough - safe, scoopable, and irresistible
19. ? Storage Tips: Fridge: Store tightly covered for up to 5 days.
20. Freezer: Wrap tightly and freeze up to 1 month. Thaw in the fridge overnight.
21. Serve chilled or at room temp. Best when allowed to soften slightly after refrigeration.
22. ? Final Thoughts: These Bourbon Brown Butter Cookie Dough Cheesecake Bars are pure gold in dessert form. They blend the ease of store-bought dough with the elegance of brown butter and a touch of bourbon warmth. One bite and you'll see-they're rich, gooey, and totally unforgettable.
23. Tried them? Let us know in the comments or tag @ChefManiac in your sweet creations. And don't forget to follow for more decadent desserts, easy baking wins, and bold flavor mash-ups.

## SWAPS & NOTES

of bourbon and browned butter that take it completely over the top.

This is the kind of dessert that stops conversations at potlucks , turns casual dinners into celebrations, and makes weeknight baking feel like a special occasion.

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

Original recipe: <https://chefmaniac.com/these-cookie-dough-cheesecake-bars-with-bourbon-butter-are-insanely-good/>

It's easy to make, with only a few ingredients and big payoff.

Why I Love This Recipe There's something magical about the combination of browned butter and bourbon -nutty, toasty, and just a little grown-up.