

How to Make Perfect Cheesecake Bars with Just 6 Ingredients

that never fails to impress, these



OVEN
350°F

TIME
30 min

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INGREDIENTS

1 package graham cracker crumbs (about 1½ cups)

1 tbsp butter, melted

16 oz cream cheese, softened

¾ cup sugar

2 eggs

1 tsp vanilla extract

? Ingredient Tips & Variations:

Crust upgrade: Add a pinch of cinnamon or a tablespoon of brown sugar for extra warmth and depth.

Feeling zesty? Add 1 tsp lemon zest to the filling for a citrus twist.

Make it gluten-free: Use gluten-free graham crackers or cookie crumbs.

Topping ideas: Drizzle with caramel, chocolate ganache, or berry compote once chilled.

??? Instructions:

Preheat oven to 350°F (175°C).

Make the crust: Combine graham cracker crumbs and melted butter. Press firmly into the bottom of a greased 8x8-inch or 9x9-inch baking pan.

Mix the filling: In a large bowl, beat cream cheese until smooth. Add sugar, eggs, and vanilla, and beat until creamy and lump-free.

Assemble: Pour the cream cheese mixture over the crust and smooth the top.

Bake: Bake for 25-30 minutes or until the center is

set and the edges are slightly golden.

Cool and chill: Let bars cool at room temperature, then refrigerate for at least 2 hours (overnight is even better!) before slicing and serving.

? Tips for the Best Cheesecake Bars:

Room temperature cream cheese is key for a smooth filling-no lumps allowed!

Don't overbake. The center should still have a slight jiggle-it will set as it cools.

Use parchment paper in your pan for easy lifting and cleaner slices.

? Serving Suggestions & Pairings:

Dust with powdered sugar or top with whipped cream

Add fresh berries for a fruity finish

Serve with coffee or a hot tea for an elegant dessert moment

No-Bake Oreo Cream Pie for a similar creamy vibe

Brownie Batter Dip for dip-and-dunk fun

Edible Cookie Dough when you're craving something cold and nostalgic

Copycat Neiman Marcus Cookies to add a cookie twist to your dessert table

Chocolate Chip Cookie Dough Brownie Bombs for next-level decadence

? Storage & Make-Ahead Tips:

Refrigerator: Store in an airtight container for up to 5 days.

Freezer: Freeze slices on a tray, then store in a sealed bag for up to 2 months. Thaw in the fridge overnight.

Make-ahead: Bake the day before your event and chill overnight for best texture.

DIRECTIONS

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2. Make the crust: Combine graham cracker crumbs and melted butter. Press firmly into the bottom of a greased 8x8-inch or 9x9-inch baking pan.
3. Mix the filling: In a large bowl, beat cream cheese until smooth. Add sugar, eggs, and vanilla, and beat until creamy and lump-free.
4. Assemble: Pour the cream cheese mixture over the crust and smooth the top.
5. Bake: Bake for 25-30 minutes or until the center is set and the edges are slightly golden.
6. Cool and chill: Let bars cool at room temperature, then refrigerate for at least 2 hours (overnight is even better!) before slicing and serving.
7. ? Tips for the Best Cheesecake Bars: Room temperature cream cheese is key for a smooth filling-no lumps allowed!
8. Don't overbake. The center should still have a slight jiggle-it will set as it cools.
9. Use parchment paper in your pan for easy lifting and cleaner slices.
10. ? Serving Suggestions & Pairings: These bars are amazing chilled straight from the fridge, but you can dress them up for any occasion:
11. Dust with powdered sugar or top with whipped cream
12. Add fresh berries for a fruity finish
13. Serve with coffee or a hot tea for an elegant dessert moment
14. Craving more easy, sweet indulgence? Try:
15. No-Bake : Oreo Cream Pie for a similar creamy vibe

16. Brownie : Batter Dip for dip-and-dunk fun
17. Edible : Cookie Dough when you're craving something cold and nostalgic
18. Copycat : Neiman Marcus Cookies to add a cookie twist to your dessert table
19. Chocolate : Chip Cookie Dough Brownie Bombs for next-level decadence
20. ? Storage & Make-Ahead Tips: Refrigerator: Store in an airtight container for up to 5 days.
21. Freezer: Freeze slices on a tray, then store in a sealed bag for up to 2 months. Thaw in the fridge overnight.
22. Make-ahead: Bake the day before your event and chill overnight for best texture.
23. Final Thoughts: Simple, elegant, and endlessly delicious, these Easy Cheesecake Bars are proof that great dessert doesn't have to be complicated. With just a handful of ingredients and one pan, you can whip up a creamy, dreamy treat that everyone will love.
24. Tried them? Let us know in the comments and tag @chefmaniac if you share your slice on social! ?

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

Original recipe: <https://chefmaniac.com/how-to-make-perfect-cheesecake-bars-with-just-6-ingredients/>