

Strawberry Shortcake Cheesecake Bars - The Ultimate Dessert Mashup

Strawberry Shortcake Cheesecake Bars - A Sweet Summer Dream



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Cookie Crust:

20 Strawberry Shortcake Oreo Cookies

3 tablespoons unsalted butter, melted

For the Cheesecake Filling:

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

16 oz cream cheese, softened

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

2 tablespoons all-purpose flour

... teaspoon salt

1 teaspoon vanilla extract

2 large eggs

12 Strawberry Shortcake Oreo Cookies, divided

DIRECTIONS

1. Make the Crust: Preheat oven to 325°F.
2. Line an 8" square baking pan with foil (leave overhang) and lightly grease.
3. Pulse 20 : Oreo cookies in a food processor to form fine crumbs.
4. Mix with melted butter until combined.
5. Press mixture evenly into the bottom of the pan.
6. Bake for 10 minutes and leave oven on.
7. Prep the Cheesecake Filling: Puree strawberries until smooth (you want about $\frac{3}{4}$ cup).
8. In a stand mixer (or bowl with hand mixer), beat cream cheese until fluffy.
9. Add sugar, flour, salt, and vanilla. Mix until smooth.
10. Add eggs one at a time, mixing after each.
11. Stir in the strawberry puree.
12. Assemble and Bake: Pour filling over the baked crust.
13. Crumble 8 : Oreo cookies and sprinkle over the top.
14. Bake at 325°F for 35-40 minutes, until edges are golden and center is set but slightly jiggly.
15. Cool completely, then refrigerate at least 2 hours.
16. Finish and Serve: Use foil overhang to lift bars from pan.
17. Crumble 4 more : Oreos on top.
18. Slice into bars and serve!

SWAPS & NOTES

Use Golden Oreos and mix in crushed freeze-dried strawberries

for that fruity kick.

Cream Cheese : Use full-fat for the richest texture.

Strawberries : Fresh is best, but thawed frozen strawberries will

also work in a pinch.

Make the Crust Preheat oven to 325°F.

TIPS FOR SUCCESS

Room temp cream cheese blends smoother and avoids lumps.

Chill completely before slicing for clean, firm bars.

Add a swirl of extra strawberry puree to the top before baking for a pretty marbled effect.

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

Original recipe: <https://chefmaniac.com/strawberry-shortcake-cheesecake-bars-the-ultimate-dessert-mashup/>