

## Spiderweb Cheesecake Bars: The Ultimate Creepy, Creamy Halloween Dessert

The Ultimate Creepy, Creamy Spiderweb Cheesecake Bars



**TIME**  
**40 min**

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### INGREDIENTS

**Crust:**

2 cups chocolate cookie crumbs (about 30 full sandwich cookies, like Oreos, processed finely)

2 1/2 cup melted butter (unsalted or salted, your preference)

**Cheesecake Filling:**

16 oz (450 g) cream cheese, fully softened to room temperature

2 1/2 cup granulated sugar

2 large eggs

2 1/2 cup sour cream (full-fat is best)

1 tsp vanilla extract

**Spiderweb Topping:**

4 1/2 cup melted semi-sweet chocolate (chips or baking bar)

### DIRECTIONS

1. Follow these steps for a perfect spooky treat:
2. **Prep the Pan and Oven:** Preheat your oven to 160°C (325°F). Line a 9x13 inch pan with parchment paper, leaving an overhang on the two longer sides. This overhang is your "sling" for easy removal!
3. **Make the Crust:** In a medium bowl, mix the chocolate cookie crumbs and the melted butter until they are evenly moistened, like wet sand. Press the mixture firmly and evenly into the bottom of your prepared pan.
4. **Mix the Filling:** In a large bowl, use a hand mixer or stand mixer to beat the softened cream cheese and sugar until the mixture is completely smooth and fluffy. Scrape down the sides of the bowl. Beat in the eggs one at a time, mixing just until combined after each addition. Finally, gently mix in the sour cream and vanilla extract until the filling is homogenous. Do not overmix after the eggs are added.
5. **Assemble the Bars:** Pour the cheesecake mixture over the crust. Gently tap the pan on the counter a few times to release any large air bubbles and smooth the top with a spatula.
6. **Create the Spiderweb:** Transfer your 4 1/2 cup of melted chocolate to a small zip-top bag, pushing the chocolate into one corner. Snip a tiny piece off the corner to create a small hole for piping. Draw 3-4 concentric circles of chocolate on top of the cheesecake filling, starting from the center and working your way out.
7. **Drag the Web:** Grab a clean toothpick or a thin skewer. Starting from the very center, drag the toothpick outwards through the chocolate circles to the edge of

the pan. Repeat this step, dragging lines from the center outwards, spacing them out evenly (like spokes on a wheel), until you have a recognizable spiderweb pattern. Wipe the toothpick clean between drags if necessary.

8. **Bake and Chill:** Bake for 35-40 minutes. The edges should look set, but the center should still have a slight wiggle. Remove from the oven and cool completely on a wire rack-about 1 hour. Once cooled, chill in the refrigerator for at least 3 hours(preferably overnight) before using the parchment paper sling to lift the entire cheesecake block out and cut into bars.

## SWAPS & NOTES

**Cream Cheese:** Ensure it is fully at room temperature .  
This is the key to a lump-free, silky filling.

Take it out at least an hour before starting.

**Cookie Crust:** You can swap the chocolate cookies for graham crackers or vanilla wafers if you prefer a different flavor base, though the chocolate provides that perfect dark contrast for the white filling.

## TIPS FOR SUCCESS

Don't Overbake: The center will continue to set as it cools.

An overbaked cheesecake is dry; a slightly wobbly center is perfect.

The Water Bath Hack: If you have time, place the 9x13 pan inside a larger pan filled with 21 inch of hot water.

This adds moisture and helps the cheesecake cook evenly, preventing cracks.

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

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