

No-Fuss Peaches and Cream Bars: A Decadent Cheesecake Recipe

Easy Peaches and Cream Cheesecake Bars: Your New Favorite Summer Dessert



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5 min

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INGREDIENTS

List Ingredient	Quantity	Notes
Crust Graham Cracker Crumbs	1 1/2 cups	Use pre-made or crush your own!
Granulated Sugar	1/4 cup	
Unsalted Butter, melted	1/2 cup (1 stick)	
Cheesecake Layer Cream Cheese, softened		

DIRECTIONS

- Step-by- Step Instructions
- Step 1: Prep the Pan and Oven
- Preheat your oven to 350°F (175°C). Line a 9x9-inch baking pan with parchment paper, leaving an overhang on two sides-this is your sling for easy removal later.
- Step 2: Make and Bake the Crust
- In a medium bowl, combine the graham cracker crumbs, 1/4 cup sugar, and melted butter. Mix until the crumbs are evenly moistened. Press the mixture firmly into the bottom of the prepared pan. Bake for 8-10 minutes until the edges are lightly golden. Remove from the oven and let it cool slightly while you prepare the filling.
- Step 3: Mix the Cheesecake Filling
- In a large bowl, use an electric mixer to beat the softened cream cheese and 1/2 cup sugar until perfectly smooth and creamy. Scrape down the sides of the bowl. Beat in the eggs one at a time, mixing just until combined after each addition. Finally, mix in the vanilla extract.
- Do not overmix
- once the eggs are added; overmixing can cause cracks. Pour the filling evenly over the cooled crust.
- Step 4: Prepare the Peach Topping
- In a separate bowl, toss the sliced peaches with 2 tbsp sugar, cornstarch, and cinnamon until the slices are evenly coated. Arrange the peach slices evenly over the cream cheese filling.
- Step 5: Bake

13. Bake for 30-35 minutes. The center should look mostly set, but a little wobbly (jiggly) is okay. The peaches should be tender.
14. Step 6: Cool and Chill
15. Turn off the oven and prop the oven door open slightly, leaving the bars inside for 15 minutes. This slow cooling helps prevent the cheesecake from sinking or cracking. Remove the pan and let it cool completely on a wire rack at room temperature. Once cool, refrigerate for a minimum of 2 hours, or until thoroughly chilled and firm.
16. Step 7: Slice and Serve
17. Use the parchment paper overhangs to lift the chilled cheesecake bars out of the pan. Slice into 16 squares (or 9 larger bars).

SWAPS & NOTES

Peach Topping Fresh Peaches, peeled and sliced 2 cups About 3-4 medium peaches. Granulated Sugar 2 tbsp Adjust based on the sweetness of your peaches. Cornstarch 1 tsp Acts as a thickener for the peach juices. Ground Cinnamon 1/4 tsp Essential for warmth and flavor.

Export to Sheets Swaps and Notes Frozen Peaches: You can use 2 cups of frozen peach slices.

Do not thaw them first; mix them with the sugar/cornstarch/cinnamon and place them directly on the filling. You might need an extra 5 minutes of bake time.

TIPS FOR SUCCESS

Room Temperature is Key: Ensure your cream cheese and eggs are at room temperature before starting.

This is non-negotiable for a silky-smooth, lump-free cheesecake filling.

The Cornstarch Trick: The cornstarch in the peach topping is vital.

It absorbs the moisture released by the peaches as they bake, preventing a soggy topping and giving the fruit a pleasant, jammy consistency.

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