

## The Best Chocolate Covered Strawberry Cheesecake Bars with Oreo Crust

Chocolate Covered Strawberry Cheesecake Bars



**OVEN**  
**325°F**

**TIME**  
**10 min**

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### INGREDIENTS

For the Crust:

2 cups Oreo cookie crumbs (approx. 20-24 cookies)

6 tbsp Unsalted butter, melted

For the Cheesecake Layer:

16 oz Cream cheese, softened to room temperature

1/2 cup Granated sugar

2 large Eggs

1 tsp Vanilla extract

1/2 cup Full-fat sour cream

For the Topping:

1 1/2 cups Fresh strawberries, sliced

1 cup Semi-sweet chocolate chips

1/2 cup Heavy cream

Garnish: Fresh strawberries, blackberries, and optional shaved dark chocolate

### DIRECTIONS

- 1.** Prepare the Oreo Base: Preheat your oven to 325°F (160°C). Pulse your Oreo cookies in a food processor until they are fine crumbs. In a mixing bowl, combine the crumbs with the melted butter. Press the mixture firmly into the bottom of a 9x9-inch baking pan lined with parchment paper. Bake for 10 minutes, then remove and let it cool completely. This sets the crust so it doesn't get soggy.
- 2.** Create the Cheesecake Filling: In a large bowl, beat the softened cream cheese and sugar together. It is vital that the cream cheese is at room temperature to avoid lumps. Add the eggs one at a time, mixing just until incorporated. Fold in the vanilla and sour cream. Pour the velvety mixture over your cooled crust.
- 3.** The Bake: Bake for 30-35 minutes. You are looking for the "jiggle test"-the edges should be firm and slightly puffed, but the center should still have a slight wobble. Do not overbake!
- 4.** The Big Chill: This is the hardest part: waiting. Allow the bars to cool to room temperature, then refrigerate for at least 4 hours(overnight is best). The structure of the cheesecake needs this time to set properly.
- 5.** Add the Fruit and Ganache: Arrange your sliced strawberries in an even layer across the chilled cheesecake. To make the ganache, heat the heavy cream until simmering, then pour over the chocolate chips. Let it sit for 2 minutes, then stir until glossy. Drizzle or pour the ganache over the berries and chill for another 30 minutes to set.

## SWAPS & NOTES

**The Crust:** If you want a more colorful look, you could use Golden Oreos.

If you're looking for more easy cookie-based ideas, check out these Cake Mix Cookies.

**The Berry:** While strawberries are the star, you can easily swap them for raspberries or even a mix of forest berries.

**The Chocolate:** I prefer semi-sweet for the ganache to balance the sugar in the cheesecake, but dark chocolate (60% cacao) works beautifully for a more "grown-up" flavor profile.

## TIPS FOR SUCCESS

**Parchment Paper is Key:** Leave an "overhang" of parchment paper on the sides of the pan.

This allows you to lift the entire block of bars out of the pan for clean, professional slicing.

**Clean Slices:** For those perfect "Instagrammable" squares, run a sharp knife under hot water and wipe it dry between every single cut.

**Room Temp Ingredients:** Cold cream cheese leads to a lumpy batter.

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

Original recipe: <https://chefmaniac.com/the-best-chocolate-covered-strawberry-cheesecake-bars-with-oreo-crust/>