

Easy Peach Cheesecake Bars with Buttery Graham Cracker Crust

Peaches and Cream Cheesecake Bars



OVEN
350°F

TIME
10 min

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INGREDIENTS

Crust:

1 ½ cups graham cracker crumbs

... cup granulated sugar

¼ cup unsalted butter, melted

Cheesecake Layer:

16 oz cream cheese, softened

¼ cup granulated sugar

2 large eggs

1 tsp vanilla extract

Peach Topping:

2 cups fresh peaches, peeled and sliced

2 tbsp granulated sugar

1 tbsp cornstarch

... tsp ground cinnamon

DIRECTIONS

1. Prepare the Pan: Preheat oven to 350°F (175°C). Line a 9x9-inch baking pan with parchment paper, leaving an overhang for easy removal.
2. Make the Crust: In a bowl, combine graham cracker crumbs, sugar, and melted butter. Mix until evenly coated.
3. Press firmly into the bottom of the pan.
4. Bake for 8-10 minutes until lightly golden. Let cool slightly.
5. Make the Cheesecake Layer: Beat softened cream cheese and sugar until smooth and creamy.
6. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.
7. Pour mixture over the cooled crust and spread evenly.
8. Prepare the Peach Topping: In a bowl, gently toss sliced peaches with sugar, cornstarch, and cinnamon until coated.
9. Spread the peach mixture evenly over the cheesecake layer.
10. Bake: Bake for 30-35 minutes, until the cheesecake is set and the peaches are tender.
11. The center should have a slight jiggle but not look wet.
12. Chill: Cool completely at room temperature, then refrigerate for at least 2 hours before slicing.
13. Lift out using parchment and cut into bars.

SWAPS & NOTES

& Easy Swaps Fresh peaches are best, but frozen (thawed and drained) can work in a pinch.

Add a splash of lemon juice to the peaches for brightness.

Swap graham crackers for vanilla wafers for a slightly sweeter crust.

A pinch of nutmeg adds extra warmth alongside the cinnamon.

TIPS FOR SUCCESS

Make sure cream cheese is fully softened to avoid lumps.

Don't overmix once eggs are added - this keeps the texture smooth.

Chill thoroughly before slicing for clean, neat edges.

Use a sharp knife wiped clean between cuts.

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

Original recipe: <https://chefmaniac.com/easy-peach-cheesecake-bars-with-buttery-graham-cracker-crust/>