

# Chocolate-Covered Strawberry Oreo Cheesecake Squares

Strawberry Chocolate Oreo Cheesecake Bars

**OVEN**  
**325°F**

**TIME**  
**10 min**

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## INGREDIENTS

For the Oreo Crust:

2 cups Oreo cookie crumbs

6 tablespoons unsalted butter, melted

For the Cheesecake Filling:

16 oz cream cheese, softened

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

2 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$  cup sour cream

For the Topping:

$\frac{1}{2}$  cups fresh strawberries, sliced

1 cup semi-sweet chocolate chips

$\frac{1}{2}$  cup heavy cream

Fresh strawberries and blackberries for garnish

Shaved dark chocolate (optional)

## DIRECTIONS

1. Prepare the Pan: Preheat oven to 325°F (160°C). Line a 9x9-inch baking pan with parchment paper.
2. Make the Crust: Mix Oreo crumbs with melted butter until combined. Press firmly into the bottom of the prepared pan. Bake for 10 minutes, then let cool completely.
3. Prepare the Cheesecake Filling: Beat cream cheese and sugar until smooth. Add eggs one at a time, mixing well after each addition. Stir in vanilla and sour cream until creamy.
4. Bake: Pour cheesecake filling over cooled crust and spread evenly. Bake for 30-35 minutes until edges are set and the center slightly jiggles.
5. Chill: Cool completely, then refrigerate for at least 4 hours or overnight until fully set.
6. Add Strawberries: Arrange sliced strawberries evenly over the chilled cheesecake.
7. Make Ganache: Heat heavy cream until just simmering. Pour over chocolate chips and let sit for 2 minutes. Stir until smooth and glossy.
8. Finish: Drizzle ganache over strawberries and refrigerate for 30 minutes to set before slicing into bars.

## SWAPS & NOTES

& Swaps Oreo crumbs: You can crush whole cookies (filling included).

Sour cream: Greek yogurt can be substituted for similar creaminess.

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

Original recipe: <https://chefmaniac.com/chocolate-covered-strawberry-oreo-cheesecake-squares/>

Chocolate: Dark chocolate creates a deeper, less sweet ganache.

Berries: Raspberries also pair beautifully with chocolate.