

Decadent Chocolate Strawberry Cheesecake Squares

Chocolate Strawberry Cheesecake Bars



OVEN
325°F

TIME
10 min

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INGREDIENTS

Oreo Crust:

2 cups Oreo cookie crumbs (about 24 cookies, crushed)

6 tablespoons unsalted butter, melted

Cheesecake Filling:

16 oz (450 g) cream cheese, softened

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

2 large eggs

1 teaspoon vanilla extract

$\frac{1}{2}$ cup sour cream or Greek yogurt

Toppings:

1 $\frac{1}{2}$ 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 pan with parchment paper for easy removal.
2. Make the Crust: Mix Oreo crumbs with melted butter until evenly coated. Press firmly into the bottom of the prepared pan.
3. Bake for 10 minutes, then allow to cool completely.
4. Prepare the Filling: Beat cream cheese and sugar until smooth and creamy.
5. Add eggs one at a time, mixing well after each addition. Stir in vanilla and sour cream until fully combined.
6. Bake: Pour filling over the cooled crust and spread evenly.
7. Bake for 30-35 minutes, until the edges are set and the center slightly jiggles.
8. Cool completely, then refrigerate for at least 4 hours (overnight is ideal).
9. Add Strawberries: Arrange sliced strawberries evenly over the chilled cheesecake layer.
10. Make the Ganache: Heat heavy cream until just simmering. Pour over chocolate chips and let sit for 2 minutes.
11. Stir until smooth and glossy.
12. Finish: Pour ganache over the strawberries and refrigerate for 30 minutes until set.
13. Garnish with fresh berries and shaved chocolate before slicing into bars.

SWAPS & NOTES

& Swaps Cream Cheese: Make sure it's fully softened for a

lump-free filling.

Sour Cream or Greek Yogurt: Adds tang and keeps the texture creamy.

Chocolate Chips: Use high-quality semi-sweet for best flavor.

Berries: Fresh is best - avoid overly juicy strawberries to prevent sogginess.

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

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