

Churro Cheesecake Bars: A Sweet Dessert Mashup

Churro Cheesecake Bars stand out for several reasons:



OVEN
350°F

TIME
20 min

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INGREDIENTS

- 1 cup all-purpose flour
- 1/2 cup granulated sugar
- 1/4 cup unsalted butter, melted
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1 (8 oz) package cream cheese, softened
- 1/2 cup powdered sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 1 tablespoon cinnamon
- 1/4 cup sugar (for topping)

DIRECTIONS

- 1. Preheat the : Oven:** Preheat your oven to 350°F (175°C). This ensures that your bars bake evenly.
- 2. Prepare the : Pan:** Grease an 8x8 inch baking pan or line it with parchment paper for easy removal. This step is crucial for preventing sticking.
- 3. Make the : Churro Base:** In a mixing bowl, combine the flour, granulated sugar, melted butter, baking powder, and salt. Mix until well combined. Press this mixture into the bottom of the prepared pan to form an even layer.
- 4. Prepare the : Cheesecake Filling:** In another bowl, beat the softened cream cheese and powdered sugar until smooth. Add the egg and vanilla extract, mixing until fully incorporated. Pour this mixture over the churro base, spreading it evenly.
- 5. Mix : Cinnamon Sugar:** In a small bowl, combine the cinnamon and sugar for the topping. Sprinkle this mixture generously over the cheesecake layer.
- 6. Bake:** Place the pan in the preheated oven and bake for 30 minutes, or until the edges are set and the center is slightly jiggly. Allow the bars to cool in the pan before slicing.
- 7. Serve:** Once cooled, cut into squares and serve. Enjoy the delightful combination of flavors!

TIPS FOR SUCCESS

Chill Before Serving: For the best texture, chill the bars in the refrigerator for at least an hour before serving.

This helps the cheesecake set properly.

Add Chocolate Chips: For a twist, consider folding in some chocolate chips into the cheesecake mixture for added richness.

Experiment with Toppings: Drizzle with caramel or chocolate sauce before serving for an extra layer of flavor.

