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Christmas Cheesecake Bars

Introduction

Christmas Cheesecake Bars are the perfect festive treat to bring joy to your holiday

gatherings. These delightful bars feature a creamy cheesecake filling layered on top of a buttery graham cracker crust, topped with a sprinkle of festive decorations. They are easy to make, and their rich flavors and textures will leave everyone asking for seconds. Whether you're hosting a holiday party or looking for a delicious dessert to share, these cheesecake bars will surely be a hit.

Detailed Ingredients with measures

Graham cracker crumbs: 1 ½ cups
Sugar: ½ cup
Butter: ½ cup, melted
Cream cheese: 2 (8-ounce) packages, softened
Sour cream: 1 cup
Vanilla extract: 1 teaspoon
Eggs: 2

Prep Time

30 minutes

Cook Time, Total Time, Yield

Cook Time: 40 minutes
Total Time: 1 hour 10 minutes
Yield: 16 cheesecake bars



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Detailed Directions and Instructions

Step 1: Prepare the Baking Pan

Preheat your oven to 325°F (160°C) and line a 9×13-inch baking pan with parchment paper, leaving some overhang for easy removal later.

Step 2: Make the Crust

In a mixing bowl, combine crushed graham crackers, melted butter, and sugar. Stir until the mixture resembles wet sand. Press this mixture firmly into the bottom of the prepared baking pan.

Step 3: Bake the Crust

Place the crust in the preheated oven and bake for about 10 minutes, or until set. Remove from the oven and let cool while preparing the filling.

Step 4: Prepare the Cheesecake Filling

In a large mixing bowl, beat together cream cheese and sugar until smooth and creamy. Add in vanilla extract and eggs, mixing until fully incorporated. Make sure to scrape down the sides of the bowl to ensure an even mixture.

Step 5: Add the Sour Cream

Gently fold in sour cream into the cheesecake mixture until it is well blended.

Step 6: Pour Filling Over Crust

Carefully pour the cheesecake filling over the cooled crust, spreading it evenly with a spatula.

Step 7: Bake the Cheesecake Bars

Return the pan to the oven and bake the cheesecake bars for 35-40 minutes, or until the edges are set but the center is slightly jiggly.

Step 8: Cool and Chill

Once baked, let the cheesecake bars cool at room temperature for about 30 minutes. Then, cover and refrigerate for at least 4 hours, or overnight for best results.

Step 9: Cut and Serve

Once chilled, remove the cheesecake from the pan using the parchment overhang. Cut into bars and serve.

Notes**Note 1: Room Temperature Ingredients**

For a smoother filling, ensure that the cream cheese and sour cream are at room temperature before mixing.

Note 2: Variations

Feel free to add your favorite toppings like chocolate chips, fruit, or caramel sauce before serving.

Note 3: Storage

Store any leftovers in the refrigerator for up to 5 days. You can also freeze the cheesecake bars for longer storage.



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Cook techniques



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