



# Christmas Cheesecake Bars



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## 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.

See also Panini

### 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

### 1. Preparing the Crust

When making the crust for the cheesecake bars, ensure to crush the graham crackers finely for a consistent texture. Mix them thoroughly with melted butter and sugar before pressing into the bottom of the baking dish.

### 2. Mixing the Cheesecake Filling

When combining the cream cheese and sugar, make sure the cream cheese is at room temperature to achieve a smooth and creamy mixture. Beat until there are no lumps before adding other ingredients.

See also Italian Garlic Bread Sloppy Joes

### 3. Baking the Bars

Bake the cheesecake bars at the recommended temperature, being careful not to overbake. They should be set around the edges but still slightly jiggle in the center, as they will firm up while cooling.

### 4. Cooling and Chilling

After baking, it's essential to let the cheesecake bars cool at room temperature before refrigerating. This process helps prevent cracks on the surface and allows the flavors to meld.

## FAQ

**Can I use a different type of crust?**



Yes, you can substitute graham cracker crumbs with other types of cookies or crackers, such as Oreo or digestive biscuits, to create a unique flavor for your cheesecake bars.

**How long do the cheesecake bars need to chill?**

The cheesecake bars should chill for at least 4 hours, preferably overnight, to ensure they set properly and develop the best flavor.

**Can I add toppings to the cheesecake bars?**

Absolutely! You can add various toppings such as whipped cream, chocolate drizzle, or fruit preserves after the cheesecake bars have chilled.

**Is it possible to freeze cheesecake bars?**

Yes, cheesecake bars can be frozen. Just make sure to wrap them tightly in plastic wrap and then foil to prevent freezer burn. They can last for about 2-3 months in the freezer.



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## Conclusion

The Christmas cheesecake bars are a delightful dessert that perfectly encapsulates the festive spirit. With their creamy texture and rich flavor, they make for an excellent addition to any holiday gathering. Whether enjoyed on their own or paired with your favorite seasonal treats, these bars are sure to bring a smile to everyone's face.

See also Goulash

## More recipes suggestions and combination

### **Chocolate Peppermint Bark**

Combine crushed peppermint candies with rich chocolate for a festive treat that pairs wonderfully with cheesecake bars.

### **Gingerbread Cookies**

Serve traditional gingerbread cookies alongside the cheesecake bars for a classic holiday flavor combination.

### **Spiced Apple Cider**

Warm spiced apple cider complements the creamy cheesecake, adding a cozy drink option to your holiday spread.

### **Nutty Pecan Pie**

The rich, nutty flavors of pecan pie create a delightful contrast to the smooth cheesecake bars.



## Fruit Tart

A fresh fruit tart can lighten the dessert table, offering a refreshing alternative to the creamy cheesecake bars.



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