



# Churro Cheesecake Bars



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## Introduction

Churro Cheesecake Bars are a delightful fusion dessert that combines the rich, creamy texture of cheesecake with the cinnamon-sugar goodness of churros. Perfect for any occasion, these bars are sure to be a hit among family and friends. With a simple crust and a luscious filling, they are both visually appealing and irresistibly tasty.

## Detailed Ingredients with measures

Cream Cheese - 16 ounces  
Granulated Sugar - 1 cup  
Vanilla Extract - 1 teaspoon  
Eggs - 2  
Sour Cream - 1 cup  
All-Purpose Flour - 1/4 cup  
Cinnamon - 1 teaspoon  
Churro Topping -  
Unsalted Butter - 1/2 cup  
Granulated Sugar - 1/2 cup  
Ground Cinnamon - 1 teaspoon  
Refrigerated Pie Crust - 2 (9-inch)

## Prep Time

30 minutes

## Cook Time, Total Time, Yield

Cook Time - 30 minutes

Total Time - 1 hour

Yield - 16 bars



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# Detailed Directions and Instructions

## Step 1: Prepare the Cream Cheese Mixture

In a mixing bowl, combine softened cream cheese, granulated sugar, and vanilla extract. Use a hand mixer to blend until smooth and creamy.

## Step 2: Make the Cookie Base

In another bowl, mix together softened butter, granulated sugar, and brown sugar until fluffy. Add the egg and vanilla, mixing until fully incorporated. Gradually add in flour, baking powder, cinnamon, and salt, stirring until just combined.

## Step 3: Assemble the Layers

Press half of the cookie dough into an even layer at the bottom of a greased baking pan. Spread the cream cheese mixture evenly over the dough. Crumble the remaining cookie dough on top of the cream cheese layer.

## Step 4: Bake the Cheesecake Bars

Preheat the oven to 350°F (175°C). Bake the assembled bars for approximately 25-30 minutes or until the top is golden and the center is set.

See also Lemon Garlic Chicken Skillet

## Step 5: Cool and Slice

Allow the bars to cool in the pan for about 15-20 minutes, then transfer to the fridge to chill completely. Once chilled, slice into bars.

### Step 6: Serve

Serve the churro cheesecake bars chilled or at room temperature.

## Notes

### Note 1: Storage

Store the leftover cheesecake bars in an airtight container in the refrigerator for up to 5 days.

### Note 2: Serving Suggestions

These bars can be served with a scoop of ice cream or drizzled with caramel sauce for an extra treat.

### Note 3: Customization

Feel free to add chocolate chips or nuts to the cookie base for additional flavor and texture.

### Note 4: Baking Pan

This recipe can be made in an 8×8 inch or 9×9 inch square baking pan. Adjust baking time as necessary if using a different pan size.



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# Cook techniques

## Making the Cheesecake Layer

To achieve a smooth, creamy cheesecake layer, ensure that your cream cheese is softened to room temperature before mixing. This will prevent lumps and create a velvety texture.

## Baking the Bars

Bake the churro cheesecake bars until the edges are set but the center is slightly jiggly. This will allow for a creamy consistency once cooled.

## Preparing the Churro Topping

For the churro topping, combine cinnamon and sugar evenly. This will create a well-coated finish when sprinkled over the bars after baking.

## Chilling the Bars

Allow the bars to chill in the refrigerator for several hours or overnight. This step is crucial for setting the cheesecake properly and enhancing the flavor.

## Slicing and Serving

Use a sharp knife to slice the bars cleanly, and wipe the knife after each cut to maintain neat edges. This will ensure each piece looks appealing when served.

See also [Broccoli Casserole](#)

## FAQ

**Can I use a different type of cheese in the cheesecake layer?**

It is best to stick with cream cheese for the classic cheesecake flavor, but mascarpone can be used for a unique twist.

**How do I store leftover churro cheesecake bars?**

Store any leftovers in an airtight container in the refrigerator for up to 3 days for optimal freshness.

**Can I freeze the churro cheesecake bars?**

Yes, you can freeze the bars. Wrap them tightly in plastic wrap and place them in an airtight container. They can be frozen for up to 2 months.

**What can I substitute for the graham cracker crust?**

You can use crushed cookies, such as Oreos or digestive biscuits, as a substitute for the graham cracker crust.

**How do I know when the bars are done baking?**

The bars are done when the edges are set, and the center is slightly jiggly. They will firm up as they cool.



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## Conclusion

Churro cheesecake bars offer a delightful blend of flavors and textures that are sure to impress. The combination of creamy cheesecake with the cinnamon-sugar crust provides a unique twist on traditional dessert recipes. Perfect for gatherings or a sweet treat at home, these bars are both visually appealing and delicious.

## More recipes suggestions and combination

### **Churro Brownies**

Combine the rich, fudgy texture of brownies with churro-inspired toppings for an indulgent dessert.

### **Cheesecake Stuffed Cookies**

Elevate classic cookies by stuffing them with a creamy cheesecake filling, perfectly complementing the sweet dough.

### **Cinnamon Sugar Donuts**

Make soft, warm donuts coated in cinnamon sugar as a delightful breakfast or snack option.

See also Shrimp Spaghetti

### **Banana Cream Pie Bars**

Create a creamy banana pie filling on a graham cracker crust for another indulgent dessert option.

### **Chocolate Chip Cookie Cheesecake Bars**

Merge two favorite desserts—chocolate chip cookies and cheesecake—into decadent bars for a fun twist.

### **Apple Cinnamon Crumb Bars**

Layer sweet apples with a crumble topping for a comforting dessert that embodies fall flavors.



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