



Grasshopper Cheesecake Bars Recipe

A Sweet Story to Share

My grandson calls these my “magic mint bars.” I still laugh at that. He tried one years ago and his eyes got so wide. He thought I had baked with real grasshoppers!

It’s a fun name for a very tasty treat. The green layer always makes me smile. It reminds me of a cool, spring day. What’s a fun food name from your family?

Getting Your Crust Just Right

First, we make the crunchy bottom. Mix the graham cracker crumbs

with the melted butter. It should feel like wet sand at the beach.

Press it firmly into your pan. A good, solid crust matters. It holds everything together. It gives you that perfect bite with both crunch and cream.

The Secret to a Smooth Filling

Now for the creamy part. Make sure your cream cheese is soft. This is the most important step. If it's too cold, you'll get lumps.

I once tried to rush this part. My filling was chunky! We still ate it, of course. But it's much better when it's smooth. Doesn't that smell amazing with the peppermint?

Why We Use a Water Bath

This part seems tricky, but don't skip it. You place the baking dish into a larger pan with water. This gentle heat is the secret.

It keeps your cheesecake from cracking or getting dry. It bakes it gently, like a warm hug. This little bit of extra care makes a big difference in how it feels.

The Fun Part: Two Layers!

You pour half the batter on the crust. Then you mix the rest with green food coloring. I love watching the white turn minty green.

Fun fact: The original Grasshopper dessert was a drink! It had crème de menthe, which is minty and green. Our bars are a sweeter, family-friendly version. Do you prefer your desserts super minty or just a little hint?

Waiting is the Hardest Part

After baking, the bars must cool. Then they need time in the fridge. I know, it's hard to wait! But this patience makes the bars set perfectly.

When you cut them, dip your knife in hot water first. You will get such clean, pretty slices. It makes sharing them feel extra special. What's the hardest dessert you've ever had to wait for?



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Ingredients:

Ingredient	Amount	Notes
graham cracker crumbs	2 cups	
unsalted butter	1/2 cup	melted
cream cheese	24 ounces	softened and cut into 1 inch cubes
sugar	2 cups, plus 1 tablespoon	
sour cream	1/2 cup	
peppermint extract	1 1/2 teaspoons	
eggs	3	room temperature
liquid green food coloring	1/2 teaspoon	this may vary based on food coloring product
semi-sweet chocolate morsels	1/2 cup	
Cooking Spray		

My Magical Grasshopper Cheesecake Bars

I have always loved the taste of mint and chocolate. It reminds me of chilly evenings by the fire. My grandson calls these my “magic mint bars.” I think that’s the perfect name. They are cool, creamy, and so pretty.

See also Biscochitos Holiday Cookie Delight

Making them is like a little kitchen adventure. We get to create two

beautiful layers. The green layer sits on top of the white one like magic. It always makes me smile when I see it. Doesn't that sound like fun?

Step 1: First, let's make our crust. Mix the graham cracker crumbs with the melted butter. It should feel like wet sand at the beach. Press this mixture firmly into your prepared pan. This gives our bars a lovely, crunchy base.

Step 2: Now for the creamy filling. Beat the soft cream cheese and sugar together. Keep mixing until it looks light and fluffy. I always taste a little bit on my finger. It's a cook's treat, you know.

Step 3: Add the sour cream and peppermint extract. The smell is so fresh and wonderful. Then, add the eggs one at a time. Mix just until each one disappears into the batter. (My hard-learned tip: Don't overmix after adding the eggs!).

Step 4: Here comes the magic. Pour half the batter onto the crust. Now, stir the green food coloring into the rest. Gently spread the green layer on top. Use a spatula to make it smooth and even.

Step 5: This step is a secret for super-creamy bars. Place your pan inside a larger pan. Pour about half an inch of hot water into the big pan. This water bath keeps our cheesecake happy and prevents cracks.

Step 6: Bake until the center is set but still has a little jiggle. It's like jello, not a wave. Let the bars cool completely on the counter. Then, the hardest part is waiting. They need at least four hours in the fridge.

What's your favorite minty treat? Share below!

Cook Time: 30-35 minutes

Total Time: 4 hours 50 minutes (plus chilling)

Yield: 16 bars

Category: Dessert

Let's Mix It Up!

Once you know the basic recipe, you can play. I love adding little twists to my desserts. It makes each batch a special surprise. Here are a few ideas I've tried over the years.

Chocolate Crust: Use crushed chocolate cookies instead of graham crackers. It doubles the chocolatey goodness.

Peppermint Patty: Sprinkle crushed candy canes on top right after baking. It adds a festive crunch and color.

Mocha Swirl: Add a teaspoon of instant coffee to the white layer. Gently swirl it with the green for a pretty effect.

Which one would you try first? Comment below!

Serving Your Sweet Creation

These bars are wonderful all on their own. But a little extra touch can make them feel fancy. I like to warm my knife in hot water before cutting. This gives you those perfect, clean slices every single time.

See also [Classic Sweet Potato Pie Recipe](#)

For a special plate, add a dollop of whipped cream. A single chocolate mint leaf looks so elegant. You could also sprinkle some extra chocolate chips around. It makes everyone feel extra special.

These bars pair beautifully with a cold glass of milk. For the grown-ups, a cup of rich coffee is just right. The bitter coffee tastes amazing with the sweet mint. **Which would you choose tonight?**



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Keeping Your Cheesecake Bars Fresh

These bars are best stored in the fridge. Just cover the pan tightly. They will stay good for about five days. I like to cut them all first. This makes for easy treats all week long.

You can also freeze them for later. Wrap each bar in plastic wrap. Then place them all in a freezer bag. I once forgot a batch in my freezer for a month. It was a lovely surprise find on a busy day!

There is no need to reheat these chilly treats. They are perfect eaten cold. This saves you time and keeps the texture just right. Batch cooking like this is a lifesaver. It means a homemade dessert is always ready for you.

Have you ever tried storing it this way? Share below!

Fixing Common Cheesecake Troubles

Sometimes the crust sticks to the pan. A little cooking spray helps a lot. I remember my first cheesecake stuck fast. We ate it with a spoon, and it was still delicious!

A cracked top is another common worry. The water bath in the recipe stops this. It keeps the heat gentle and even. Getting this right builds your cooking confidence. A smooth top makes you feel so proud.

The filling might not set if rushed. Always chill it for four hours. This patience makes the flavor and texture perfect. Good things come to those who wait. This is especially true for cheesecake.

Which of these problems have you run into before?

Your Cheesecake Bar Questions

Q: Can I make this gluten-free? A: Yes! Use gluten-free graham crackers for the crust. It works just the same.

Q: How far ahead can I make them? A: You can make them two days before. They taste even better after chilling.

Q: What can I use instead of sour cream? A: Plain Greek yogurt is a great swap. It adds a similar creamy tang.

Q: Can I make a smaller batch? A: Sure. Just cut all the ingredients in half. Use a smaller square pan too.

Q: Any other fun tips? A: Try adding crushed peppermint on top. *A fun fact: This is called a “grasshopper” dessert because of its minty green color!*

See also [Decadent Red Velvet Truffle Treats](#)

Which tip will you try first?

Bake Some Memories

I hope you love making these minty bars. Sharing them with family is the best part. My grandchildren always ask for them now. It makes my heart so full.

I would love to see your creations. Your kitchen adventures bring me so much joy. Please share your beautiful bars with me.

Have you tried this recipe? Tag us on Pinterest!

Happy cooking! —Elowen Thorn.

Savorydiscovery.com

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Author: Elowen Thorn



Cooking Method: [Baking](#)



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Cuisine: [American](#)



Courses: [Dessert](#)



Difficulty: **Beginner**



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Prep time: **15 minutes**



Cook time: **40 minutes**



Rest time:**4 hours**



Total time:**4 hours 55 minutes**



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Servings: **16 servings**



Calories: **kcal**

Best Season: **Summer**

Description

This honey garlic chicken recipe uses simple ingredients and cooks in

one pan for quick, easy homemade flavor. The sweet and savory sauce sticks to every bite and tastes better than takeout.

Ingredients

- 2 cups graham cracker crumbs
- 1/2 cup unsalted butter (, melted)
- 24 ounces cream cheese (, softened and cut into 1 inch cubes)
- 2 cups , plus 1 tablespoons sugar
- 1/2 cup sour cream
- 1 1/2 teaspoons peppermint extract
- 3 eggs (, room temperature)
- 1/2 teaspoon liquid green food coloring (this may vary based on food coloring product)
- 1/2 cup semi-sweet chocolate morsels
- Cooking Spray

Instructions

1. Preheat the oven to 350°F. Lightly coat a 9×13 baking dish with cooking spray. Set aside.
2. Mix the graham cracker crumbs and butter in a bowl until fully blended and wet like sand. Press the crust into the bottom of the prepared pan. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment or a large mixing bowl using an electric hand mixer, cream together the cream cheese cubes sugar until light and fluffy, approximately 2 minutes.
4. Add the peppermint extract and sour cream, continue to beat until blended. Add the eggs, one at a time, until fully blended.
5. Pour half of the batter on top of graham cracker crust, spreading

evenly. Add green food coloring to the remaining batter, blend until fully incorporated. It should be a light, minty green. Gently spread the remaining batter on top of the white layer using an offset spatula.

6. Fill a large roasting pan with about 1/2 inch of water. Set the 9×13 pan into the water. A water bath will prevent your cheesecake from getting dry, brittle and cracking.
7. Place the roasting pan with cheesecake bars, into the oven. Bake for 30-35 minutes, or until the center is set. You can lightly touch it with your finger and if it jiggles, it needs more time. If the top starts to brown, lightly cover with a piece of aluminum foil.
8. Remove and allow to cool. Place pan into the refrigerator for a minimum of four hours. To cut, fill a cup with hot water, place knife into cup and then cut. Store leftovers in the refrigerator.
9. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords: Cheesecake, Grasshopper, Mint, Chocolate, Bars, Dessert