



Strawberry Shortcake Cheesecake Bars



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Introduction

Strawberry Shortcake Cheesecake Bars are a delightful fusion of creamy cheesecake and juicy strawberries, all nestled in a flavorful Strawberry Shortcake Oreo crust. These bars provide the perfect sweet treat for summer gatherings, BBQs, and family get-togethers, impressing guests with their beautiful presentation and delicious taste.

Detailed Ingredients with measures

Cookie Crust:

20 Strawberry Shortcake Oreo Cookies

3 Tbsp unsalted butter, melted

Strawberry Cheesecake Filling:

12 large strawberries, pureed

16 oz. cream cheese, softened

1 cup granulated sugar

2 Tbsp all-purpose flour

1 tsp salt

1 tsp vanilla extract

2 large eggs

12 Strawberry Shortcake Oreo Cookies, divided

Prep Time

15 minutes

Cook Time

45 minutes

Total Time

2 hours and 5 minutes (including cooling time)

Yield

Approximately 16 squares

Instructions

1. Prepare the Cookie Crust:

Preheat the oven to 325F (163C). Line an 8-inch square baking pan with aluminum foil, leaving an overhang on two sides for easy lifting later, and lightly coat with cooking spray. In a food processor, blend 20 Strawberry Shortcake Oreos into crumbs. Add the melted butter and pulse until well combined. Press the mixture into the bottom of the prepared baking pan, forming an even layer. Bake the crust for 10 minutes, then remove from the oven, keeping the oven set to 325F.

2. Make the Strawberry Cheesecake Filling:

Puree the strawberries in a blender or food processor until smooth, yielding about 1 cup of puree. In a stand mixer fitted with the paddle attachment or

using a hand mixer, beat the cream cheese on medium speed until light and fluffy, about 1 minute. Add the sugar, flour, salt, and vanilla extract, and beat until the mixture is smooth. Beat in the eggs one at a time, ensuring the mixture is fully combined after each addition. Mix in the strawberry puree until the filling is smooth and well-blended.

3. Assemble and Bake:

Pour the cheesecake batter over the pre-baked crust. Crumble 8 Strawberry Shortcake Oreos and sprinkle them over the top of the cheesecake filling. Bake for 35-40 minutes, until the edges turn golden and the center is set but still slightly jiggly.

4. Cool and Serve:

Let the cheesecake cool completely before refrigerating for at least 2 hours. Use the foil overhang to carefully lift the bars out of the pan. Remove the foil and place the cheesecake on a cutting board. Crumble the remaining 4 Oreos and sprinkle them over the top of the cheesecake before slicing into squares.

Notes:

These cheesecake bars are best served chilled, so make sure to give them enough time in the fridge to firm up. For an extra touch, consider garnishing with fresh strawberry slices for added flavor and a beautiful presentation. Enjoy your Strawberry Shortcake Cheesecake Bars!



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Detailed Directions and Instructions

1. Prepare the Cookie Crust:

Preheat the oven to 325F (163C). Line an 8-inch square baking pan with aluminum foil, ensuring to leave an overhang on two sides for easy lifting. Lightly coat the foil with cooking spray.

See also [Pumpkin Cheesecake](#)

In a food processor, blend 20 Strawberry Shortcake Oreo Cookies until they turn into crumbs. Add the melted butter and pulse until the mixture is well combined.

Press the Oreo mixture into the bottom of the prepared baking pan to form an even layer. Bake the crust in the preheated oven for 10 minutes, then remove it from the oven. Keep the oven set to 325F.

2. Make the Strawberry Cheesecake Filling:

Puree the 12 large strawberries in a blender or food processor until smooth, yielding about 1 cup of puree.

In a stand mixer fitted with the paddle attachment (or using a hand mixer), beat the softened cream cheese on medium speed until it becomes light and fluffy, about 1 minute.

Add the granulated sugar, all-purpose flour, salt, and vanilla extract to the cream cheese. Beat the mixture until it is smooth.

Incorporate the eggs one at a time into the mixture, ensuring to fully combine after each addition. Finally, mix in the strawberry puree until the filling is smooth and well-blended.

3. Assemble and Bake:

Pour the prepared cheesecake batter over the pre-baked crust in the baking pan.

Crumble 8 Strawberry Shortcake Oreo Cookies and sprinkle them evenly over the top of the cheesecake filling.

Bake for 35-40 minutes, until the edges turn golden and the center is set but still slightly jiggly.

4. Cool and Serve:

Allow the cheesecake to cool completely at room temperature before refrigerating for at least 2 hours.

Once chilled, use the foil overhang to carefully lift the bars out of the pan. Remove the foil and place the cheesecake on a cutting board for serving.

See also [Shipwreck Casserole](#)

Crumble the remaining 4 Oreos and sprinkle them over the top of the cheesecake before slicing them into squares.

Notes

Serving Temperature:

These cheesecake bars are best served chilled, so be sure to allow sufficient time in the fridge for them to firm up.

Garnishing Options:

Consider garnishing the bars with fresh strawberry slices for added flavor and visual appeal.

Storage:

Store any leftover bars in the refrigerator to keep them fresh.



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Cook Techniques

Preparing the Cookie Crust

Ensure the baking pan is lined with aluminum foil for easy removal. Use a food processor to finely crush the Strawberry Shortcake Oreos before mixing with melted butter to form a cohesive crust.

Creating the Strawberry Cheesecake Filling

Puree fresh strawberries to incorporate a vibrant flavor. Beat the cream cheese until it is smooth and fluffy, then mix in the remaining ingredients until fully combined for a creamy texture.

Assembling the Bars

Pour the cheesecake batter carefully over the pre-baked crust. Crumbling additional Oreos on top not only adds texture but also enhances the visual appeal.

Baking the Cheesecake Bars

Bake until the edges are golden, and the center is still slightly jiggly to ensure a creamy consistency. Keep an eye on them to prevent overbaking.

Cooling and Serving

Allow the cheesecake to cool completely before refrigerating, which is essential for achieving the perfect set. Use the foil overhang to lift out the cheesecake easily, and crumble more Oreos on top just before serving.

FAQ

Can I use regular Oreos instead of Strawberry Shortcake Oreos?

Yes, you can use regular Oreos, but the flavor and color will be different. The strawberry shortcake variety adds a unique taste that complements the dish well.

How long do the cheesecake bars last in the refrigerator?

These cheesecake bars can last up to 5 days in the refrigerator when stored in an airtight container.

See also [Burnt Ends with Bourbon Sauce](#)

Can I freeze the Strawberry Shortcake Cheesecake Bars?

Yes, you can freeze them. Make sure to wrap them well and allow them to thaw in the refrigerator before serving.

What can I use instead of cream cheese?

For a lighter alternative, you can use mascarpone cheese or a blend of Greek yogurt and ricotta, though the texture and flavor may vary slightly.

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

The edges should appear set and slightly golden, while the center should be slightly jiggly. It will continue to firm up as it cools.



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Conclusion

These Strawberry Shortcake Cheesecake Bars are the perfect summer treat, merging creamy cheesecake with the vibrant flavors of strawberries and the delightful crunch of a Strawberry Shortcake Oreo crust. They are ideal for any summer gathering, BBQ, or special occasion, offering a refreshing dessert that is both visually appealing and deliciously satisfying. With a balance of texture and flavor, these bars are sure to impress your guests and leave them coming back for more!

Chocolate Chip Cookie Dough Cheesecake Bars

Indulge in the rich, creamy goodness of cheesecake layered with edible cookie dough atop a classic crust. Perfect for those who love the combination of chocolate and vanilla.

Lemon Blueberry Cheesecake Bars

Brighten your dessert table with these zesty lemon blueberry cheesecake bars. The blend of tart lemon and sweet blueberries creates a refreshing treat for warm weather.

Peanut Butter Swirl Cheesecake Bars

Satisfy your sweet tooth with the irresistible combination of peanut butter and cheesecake, swirled together for a rich and decadent dessert that is perfect for peanut butter lovers.

Oreo Cheesecake Bars

A classic favorite, these Oreo cheesecake bars layer creamy cheesecake with crunchy Oreo cookie crumbs for a delightful twist on

the traditional cheesecake.

Pineapple Coconut Cheesecake Bars

Take a tropical trip with these pineapple coconut cheesecake bars. The sweet and tangy flavors of pineapple pair beautifully with creamy coconut, making it a perfect summer dessert option.

Banana Foster Cheesecake Bars

Experience the rich flavors of bananas cooked in brown sugar and rum, combined with creamy cheesecake atop a graham cracker crust for a decadent twist on a classic dessert.



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