

Chocolate Cheesecake Bars

Recipe from Simply Made Recipes • LillyAshleyDesign.com

These chocolate cheesecake bars feature a buttery Oreo crust, a rich chocolate cheesecake filling, and a smooth chocolate ganache topping. A decadent dessert perfect for parties and holidays.

Prep Time:	20 minutes
Cook Time:	35–40 minutes
Chill Time:	2 hours
Yield:	16 bars

Ingredients

Oreo Crust

- 1½ cups chocolate cookie crumbs (Oreos, filling removed)
- 6 tablespoons unsalted butter, melted

Chocolate Cheesecake Filling

- 16 oz cream cheese, softened
- ¾ cup granulated sugar
- 2 large eggs
- ½ cup sour cream
- 1 teaspoon vanilla extract
- ½ cup melted semi-sweet chocolate (cooled)
- ¼ cup cocoa powder

Chocolate Ganache Topping

- ¾ cup semi-sweet chocolate chips
- ½ cup heavy cream

Instructions

1. Preheat oven to 325°F and line an 8x8 pan with parchment paper.
2. Mix Oreo crumbs with butter, press into pan, and bake 8–10 minutes.
3. Beat cream cheese and sugar until smooth. Add eggs, sour cream, vanilla, melted chocolate, and cocoa powder.
4. Pour filling over crust and bake 35–40 minutes until set.
5. Heat cream and pour over chocolate chips; stir until smooth. Spread ganache over cheesecake.
6. Chill at least 2 hours before slicing.

Simply Made Tip

For clean slices, chill overnight and wipe the knife between cuts.

Nutrition (per bar)

Calories	Carbohydrates	Protein	Fat	Sugar
360	30g	6g	24g	22g