

Chocolate Chip Cheesecake Bars



Cookie Crust

- 7 ounces whole vanilla wafer cookies, such as Nilla Wafers (about 3 heaping cups)
- 3 tablespoons granulated sugar
- 1/8 teaspoon kosher salt
- 1/4 cup (2 ounces) unsalted butter, melted

Info

- **Prep:** 20
- **Cook:** 70
- **Serves:** 16 bars
- [Source](#)

Cheesecake Filling

- 16 ounces softened cream cheese
- 3 large eggs
- 1/2 cup (3 1/2 ounces) granulated sugar
- 1 teaspoon vanilla extract
- 1/4 cup (2 ounces) sour cream
- 1/2 cup (3 ounces) mini chocolate chips

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Directions

1. 1 Preheat the oven to 350°F. Grease and line an 8×8-inch baking pan with parchment, leaving an overhang of parchment on two sides.
2. 2 Make the crust: Process the vanilla wafers in a food processor until you get uniform crumbs. Add the sugar, salt, and melted butter and process to combine. The mixture should resemble wet sand and clump together when pressed in your palm.
3. Remove the blade from the processor bowl and fold in the mini chips with a spatula. Firmly press the crumbs into the prepared baking pan in an even layer. Bake the crust for 15 minutes, until set and golden. Remove from the oven and cool on a rack. Turn the oven down to 325°F.
4. 3 Make the filling: Beat the cream cheese in a mixing bowl (or in the bowl of a stand mixer) until smooth. Beat in the eggs one at a time until combined, scraping the bowl after each addition. Beat in the sugar, followed by the vanilla extract and sour cream, until just combined. Do not overmix. Fold in the mini chocolate chips.
5. 4 Fill the crust: Spread the cheesecake filling over the prepared crust and rap the pan on the counter a few times to release any bubbles.
6. 5 Bake the bars: Bake for 20 to 25 minutes or until the filling is just set and slightly jiggly in the center. Turn off the oven, crack open the door (use a wooden spoon wedged between the door to keep it from closing if yours won't stay open) and cool in the oven for 30 minutes.
7. 6 Chill the bars: Then remove from the oven and cool to room temperature on a rack, about 30 minutes. Transfer to the fridge and chill for at least 3 hours before serving.
8. These bars will keep in a covered container in the fridge for about a week.

[vanilla wafers](#), [chocolate chips](#), [cream cheese](#), [eggs](#), [vanilla](#), [sour cream](#)

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