

Chocolate Chip Cookie Cheesecake Bars



Need an easy dessert - make these chocolate chip cookie cheesecake bars. YUM! They are the perfect marriage of chocolate chip cookies and cheesecake!

Course Dessert
Cuisine American
Keyword Chocolate Chip Cookie Cheesecake Bars

Prep Time 15 minutes
Cook Time 40 minutes
Total Time 55 minutes

Servings 24
Calories 252 kcal
Author Eating on a Dime

Ingredients

- Crust:
- 2 cup Flour
- 1/2 tsp Baking Soda
- 1/2 tsp Salt
- 2/3 cup softened Butter
- 1/2 cup Sugar
- 2/3 cup Brown Sugar
- 1 Egg
- 2 tsp Vanilla
- 2 cup Chocolate Chips
- Filling:
- 8 oz softened Cream Cheese
- 1/2 cup Sugar
- 1 Egg
- 1 tsp Vanilla

Instructions

1. Preheat oven to 350.
2. Line a 9x9-inch square baking pan with parchment paper or aluminum foil and spray with nonstick spray.
3. Whisk together flour, baking soda and salt for crust.
4. Cream together butter, brown sugar and sugar until fluffy.
5. Add egg and vanilla and whip to incorporate.
6. Add flour mixture and mix until incorporated.
7. Fold in chocolate chips.
8. Press 2/3 of the mixture into the bottom of the prepared pan to form an even layer.
9. Combine filling ingredients and beat until blended.
10. Spread filling over the cookie dough layer and level.
11. Crumble remaining crust dough over the filling layer.
12. Bake for 40 minutes, or until cheesecake is set and cookie dough has browned.
13. Allow to cool completely and chill before slicing.

Recipe Notes

Chocolate and cheesecake come together to make the perfect dessert combination in this recipe.

Nutrition Facts

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Amount Per Serving

Calories 252 Calories from Fat 108

% Daily Value*

Total Fat 12g **18%**

 Saturated Fat 7g **35%**

Cholesterol 39mg **13%**

Sodium 167mg **7%**

Potassium 38mg **1%**

Total Carbohydrates 33g **11%**

 Sugars 24g

Protein 2g **4%**

Vitamin A 6.8%

Vitamin C 0.1%

Calcium 3.7%

Iron 4.5%

* Percent Daily Values are based on a 2000 calorie diet.