

Berry Cheesecake Bars

Makes 16 squares

Ingredients

Berry Sauce

2 teaspoons room-temperature water
1 teaspoon cornstarch
1 and ½ cups (205g) fresh or frozen berries
(do not thaw)
2 Tablespoons (25g) granulated sugar

Crust

22 regular Oreo cookies (not Double-Stuf)
5 Tablespoons (71g) unsalted butter, melted

Filling

16 ounces (452g) full-fat brick cream cheese, softened to room temperature
½ cup (65g) granulated sugar
1 tablespoon (8g) all-purpose flour
2 eggs
1 teaspoon lemon juice
1 teaspoon pure vanilla extract
⅛ teaspoon salt

Steps

Berry Sauce

Step 1: Mix 1 teaspoon water with 1 teaspoon cornstarch in a very small bowl. Set aside. Combine berries, granulated sugar, and remaining 1 teaspoon of water together in a small saucepan over medium heat.
Step 2: Stir the mixture as it begins to cook, breaking up some of the berries as you stir. Once simmering, add the cornstarch mixture. Continue to stir and allow to simmer for 3 minutes.
Step 3: Remove the pan from heat and press through a fine mesh strainer to remove the seeds. Allow the berry sauce to cool completely before using.



Crust

Preheat the oven to 350°F

Step 4: Line a 9-inch square baking pan with parchment paper. Set aside.

Step 5: In a food processor or blender, pulse 22 Oreos into a fine crumb. You should have about 2 cups (packed) crumbs, or 250g. Pour crumbs into a large bowl. Add the melted butter and stir to combine. Pour the mixture into prepared pan. With medium pressure using your hand, pat the crumbs down into the bottom to make a compact, thick crust. Bake for 8 minutes. Remove from the oven and set aside. Leave oven on.

Filling

Step 6: Using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese and granulated sugar together on medium-high speed in a large bowl until the mixture is smooth and creamy, about 2 minutes. Add the flour, lemon juice, vanilla extract, and salt, then beat until fully combined. On medium speed, add the eggs one at a time, beating after each addition until just blended.

Step 7: Pour the cheesecake filling onto the crust.

Drizzle the berry sauce on top and use a toothpick to gently swirl everything together

Step 8: Bake for 35 min at 350°F. Cool for 45 minutes at room temperature, then chill in the refrigerator for at least 3 hours (and up to 1 day) before slicing. If you plan to chill the bars for longer, loosely cover with aluminum foil after 3 hours of chilling.

Step 9: Slice into 16 squares. Serve and enjoy!