

Treasure Barrel

# Heavenly Strawberry Shortcake Cheesecake Bars

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| **30 min**<br>Prep time | **40 min**<br>Cook time | **1 h 10 min**<br>Total time |
| **12**<br>Servings | **Medium**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Shortcake Crumble Crust

- [ ] 1 1/2 cups all-purpose flour
- [ ] 1/2 cup powdered sugar
- [ ] 1/2 cup (1 stick) cold unsalted butter, cubed
- [ ] 1/2 tsp sea salt
- [ ] 1/2 tsp baking powder

### Creamy Cheesecake Layer

- [ ] 16 oz (2 packages) cream cheese, softened
- [ ] 1 cup granulated sugar
- [ ] 2 large eggs
- [ ] 1 cup sour cream (full-fat)
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp heavy cream

### Strawberry Topping

- [ ] 2 cups fresh strawberries, sliced
- [ ] 2 tbsp white sugar
- [ ] 1 tsp lemon juice
- [ ] 1 tbsp strawberry jam
- [ ] Fresh mint leaves (optional garnish)

## Instructions

1. First things first, preheat your oven to 325°F (165°C). I like to grease my 9x13-inch baking pan and line the bottom with parchment paper; honestly, it just makes the release so much easier later on.

2. Now for the crust. Using a food processor or just doing it by hand, combine the 1 1/2 cups all-purpose flour, 1/2 cup powdered sugar, 1/2 tsp baking powder, 1/2 tsp sea salt, and those cold unsalted butter cubes. Pulse it just until it looks like coarse crumbs. Look, be careful not to over-mix it, or you'll lose that lovely texture.

3. Press that crumb mixture firmly into the bottom of your pan to make an even 1/2-inch base. Pop it in the refrigerator for about 10 minutes. It helps the crust firm up, which makes adding the filling a whole lot smoother.

4. Sift your softened 16 oz (2 packages) cream cheese into a large bowl and beat it on medium speed until it's smooth and those pesky lumps are gone. Gradually beat in the 1 cup granulated sugar for about 3 minutes until it's light and creamy.

5. Add the 2 large eggs one at a time, mixing just until they're incorporated. Then, stir in the 1 cup sour cream (full-fat), 1 tsp vanilla extract, and 1 tbsp heavy cream until you have a silky, smooth batter. Wow, it smells wonderful at this point.

6. Pour that cheesecake batter over your chilled crust and spread it evenly with a spatula. I usually tap the pan lightly on the counter—yeah, it feels silly, but it helps get rid of any air bubbles.

7. Bake for 30–35 minutes. You're looking for the edges to be set while the center still has a gentle jiggle. Let them cool completely at room temperature, then chill in the fridge for at least 2 hours, or even overnight. Patience is key here.

8. While the cake is cooling, mix your 2 cups fresh strawberries, sliced, with 2 tbsp white sugar, 1 tsp lemon juice, and 1 tbsp strawberry jam. Gently muddle them with a fork to release the juices and let them macerate for 10 minutes.

9. Spread that lovely strawberry topping over the chilled cheesecake, smoothing it out with a spatula. Put them back in the fridge for another 30 minutes so the flavors can really meld together.

10. Using a sharp knife and wiping it with a paper towel between cuts, slice the bars into 12 equal triangles or squares. Plate them up and garnish with fresh mint leaves if you're feeling fancy.

## Nutrition per serving

| 420 kcal | 6 g | 38 g | 24 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Ensure butter stays cold for a flaky crust.
- The center should jiggle slightly when removing from the oven to prevent cracks.
- Chilling overnight provides the best set and flavor.