

Red Velvet Cheesecake Bars

Prep: 25 mins

Bake: 25 mins at 350°

Chill: 4 hrs



Servings: 32

Yield: 32 bars

Ingredients:

Nonstick cooking spray

8 ounces milk chocolate, chopped, or 1 1/3 cups milk chocolate pieces

2 cups finely crushed chocolate wafer cookies (about 38 cookies)*

2 tablespoons sugar*

6 tablespoons butter, melted*

2 8 ounces pkg. cream cheese, softened

½ cup sour cream

⅓ cup sugar

4 teaspoons liquid red food coloring

1 teaspoon vanilla

4 eggs, lightly beaten

Directions

*Preheat oven to 350°F. Line a 13x9-inch baking pan with foil, extending the foil over the edges of the pan. Lightly coat the foil with cooking spray. In a medium saucepan heat and stir chocolate over low heat until melted. Let cool.

*For crust, in a medium bowl combine crushed cookies and the 2 Tbsp. sugar; stir in the melted butter. Press crumb mixture firmly into bottom of prepared pan.

*In a large bowl beat cream cheese, sour cream, the 1/3 cup sugar, the red food coloring, and vanilla with a mixer on medium until smooth. Beat in the melted chocolate. Stir in eggs. Spread over crust.

*Bake about 25 minutes or until edges are puffed and center is set. Cool in pan on a wire rack. Cover and chill 4 to 24 hours before serving. Use edges of foil to lift uncut bars out of pan. Transfer to a cutting board. Cut into bars.

*Tip:

Or use 2 cups finely crushed chocolate sandwich cookies with white filling, omit the 2 Tbsp. sugar, and decrease the melted butter to 1/4 cup.

To Store:

Layer bars in a single layer in an airtight container; cover. Store in the refrigerator for up to 3 days or freeze for up to 3 months.