

Ganache Covered Cheesecake Bars by Lynn's Recipes



Click on the picture above to watch my video demonstration of this recipe.

A delicious dessert with a cookie layer, a cheesecake layer and finally a chocolate ganache layer. So good!

Ingredients:

Crust:

- 1-1/2 cups crushed Biscoff Cookies (about 27 cookies) - these can be found at WalGreens, WalMart or I found them at my local grocery store, Publix
- 3 tablespoons packed brown sugar
- 6 tablespoons melted butter

Mix cookie crumbs and sugar together. Add butter, and stir until combined. Press into a 9x13 inch baking pan that has been sprayed with cooking spray. Set this aside

Cheesecake:

- 3 (8-ounce) packages cream cheese, softened
- 1 cup sugar
- 2 tablespoons flour
- 3 eggs
- 1 cup sour cream
- 1 tablespoon vanilla

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Preheat oven to 325°

Cream sugar, cream cheese, flour, eggs, sour cream and vanilla until completely combined. Pour on prepared crust and bake for about 45 minutes. Cool.

Chocolate Ganache:

- 8 ounces heavy whipping cream
- 4 tablespoons butter
- 8 ounces semi-sweet chocolate
- 1/4 cup powdered sugar

Heat cream and butter on stove, but do not allow to boil. Remove from stove and pour over chocolate. Stir until completely combined. Add powdered sugar and whisk until combined and smooth. Pour over cooled cheesecake. Refrigerate overnight and then cut into bars and serve.

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Lynn's Recipes: October 2010
www.lynnrecipes.com

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