

## **Strawberry Cheesecake Bars\*\***

### **Crust**

3 Tbsp. unsalted butter melted  
18 golden Oreos **OR white sugar-free cream filled cookies**

### **For the strawberry sauce**

1 & 1/2 Cup strawberries medium dice  
1 Tbsp. granulated sugar **OR 1 Tbsp. Swerve**  
1 Tbsp. water

2 tsp lemon juice fresh squeezed

1/2 tsp cornstarch

### **cheesecake filling**

8 oz cream cheese softened

1/3 Cup sour cream

1/3 Cup sugar **OR 1/3 cup confectioner's Swerve**

1/2 tsp vanilla extract

1 large egg

2 tablespoons all-purpose flour

### **topping**

8 golden Oreos crushed **OR 8 white sugar-free cookies**

Preheat oven to 350°F. Place 18 golden Oreos in a food processor. Pulse until it forms crumbs, add in the melted butter and pulse again until crumbs are covered in butter. Press crumbs into an 8-inch baking pan lined with greased foil or parchment paper. Bake in the oven for 5 minutes, take out and let cool on the counter.

Place strawberries in a saucepot with 1 Tbsp. sugar and 1 Tbsp. water. Bring to a boil, cover and simmer for 5-10 minutes until soft. You should stir this every few minutes. Combine lemon juice with cornstarch and stir into mixture and simmer an additional minute until thickened. **Place strawberry mixture in blender and pulse until completely smooth\*. Place in a bowl and set aside.**

Place cream cheese, sour cream, granulated sugar, vanilla, egg, and flour in a food processor. Pulse until smooth and combined. Pour on top of Oreo crust and smooth out evenly.

Pour the strawberry sauce on top of cheesecake. Bake at 325°F for 36 minutes or until cheesecake is just slightly jiggly.

Take out of the oven and let cool on a wire rack for 10 minutes. Crush remaining Oreos and sprinkle on top, gently pushing into the bars. Let cool completely on the counter.

Place in a fridge covered and let sit for at least 3 hours until cutting into squares.

### Notes

**\*This is the most important step if you do not want the strawberry sauce to sink into the cheesecake.**

**\*\*This is the sugar-free method.**

Ro McDonald