

# Mini Egg Cheesecake Cookie Bars

Mini Egg Cheesecake Cookie Bars capture everything we adore about spring desserts in every bite. They're chewy and creamy, bursting with the fun crunch of colorful mini eggs. In this article, I'll guide you through making these bars from scratch, Using real ingredients and skipping any shortcuts. You'll discover how to layer the cookie and cheesecake perfectly, tips to keep the bars moist and tender, and the easiest way to crush mini eggs without a mess.

This dessert is more than just a treat; it's a joyful celebration of color, comfort, and creativity. Whether you're putting together a holiday dessert tray or just love baking with mini eggs, these bars are a must-have in your spring recipe collection.

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## Mini Egg Cheesecake Cookie Bars and My Story

### Mini Egg Cheesecake Cookie Bars inspired by an Easter baking swap

Mini Egg Cheesecake Cookie Bars were born in my tiny Toronto kitchen after an Easter baking challenge with friends. I had cream cheese on the counter and leftover cookie dough in the fridge. I layered them together, tossed in some crushed mini eggs, and crossed my fingers. One bite later, I knew I had something special, soft, creamy, and perfectly sweet.

Now they're my go-to for spring gatherings. I've brought these to brunches, potlucks, and Easter Sunday tables. They slice clean, store well, and always disappear fast. My friend Amanda said it reminded her of no bake mini egg cheesecake, just with more crunch and bite.

### Mini Egg Cheesecake Cookie Bars transform simple ingredients into something truly magical.

The best thing about Mini Egg Cheesecake Cookie Bars is how simple ingredients create a layered dessert that looks bakery made. Melted butter and brown sugar give the cookie base a caramel flavor, while the cheesecake layer adds that rich, creamy contrast. A final scatter of mini eggs on top adds crunch and color.

It's all about balance, sweet but not too rich, soft but still sturdy. I love pairing them with Philadelphia Easter mini cheesecakes on a tray for double the festive flavor. For more delicious treats, check out my [Easter Chocolate Egg Cookies](#) recipe.

Mini Egg Cheesecake Cookie Bars close up of texture

No reviews

- **Author:** Lynn Food
- **Total Time:** 2 hours 50 minutes
- **Yield:** 16 bars

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## Description

These Mini Egg Cheesecake Cookie Bars combine a chewy cookie crust, creamy cheesecake layer, and crunchy Cadbury mini eggs. Perfect for Easter or any spring celebration.

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## Ingredients

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For the Cookie Layers:

- ☐ 1 cup butter melted
- ☐  $\frac{3}{4}$  cup light brown sugar
- ☐  $\frac{1}{2}$  cup sugar
- ☐ 2 large eggs
- ☐ 1  $\frac{1}{2}$  tsp vanilla extract
- ☐ 2  $\frac{1}{4}$  cups flour
- ☐ 1 tsp baking soda
- ☐  $\frac{1}{2}$  tsp baking powder

☐ ½ tsp salt

☐ 1 ½ cups Cadbury mini eggs

☐ 1 cup chocolate chips

For the Cheesecake Layer:

☐ 8 oz cream cheese softened

☐ 1 cup sugar

☐ 1 large egg

☐ 1 tsp vanilla extract

☐ Cook Mode Prevent your screen from going dark

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## Instructions

1. Preheat the oven to 350°F. In a medium bowl, combine melted butter, brown and white sugars and whisk to incorporate.
2. Add eggs and vanilla and whisk to combine. In a separate bowl, whisk together flour, salt, baking powder, and baking soda. Pour the flour mixture into the wet ingredients and stir to combine.
3. Fold in 1 cup crushed mini eggs and chocolate chips. Chill cookie dough until cheesecake layer is ready.
4. To make the cheesecake layer, beat sugar and softened cream cheese until smooth. Add in egg and vanilla and beat to combine.
5. In a greased 9×13 baking pan, press 2/3 of the cookie dough mixture. Spread the cheesecake mixture evenly on top.
6. Set thin layers of the remaining cookie dough gently on top. Sprinkle remaining crushed mini eggs on top.

7. Bake for 32–36 minutes or until the cheesecake is set and top is lightly golden. Start checking at 28 minutes.

8. Cool fully, then chill for 2 hours before cutting and serving. Store in refrigerator for up to 1 week.

For best results, measure flour by scooping and leveling with a knife. Don't pack it.

Let butter cool slightly before using to avoid greasy dough.

Chill bars at least 2 hours before cutting to help the cheesecake set.

- 15 minutes
- 35 minutes
- Dessert
- Baking
- North American

## Nutrition

- **Serving Size:** 1 bar
- **Calories:** 263
- **Sugar:** 22g
- **Sodium:** 213mg
- **Fat:** 16g
- **Saturated Fat:** 10g
- **Unsaturated Fat:** 4g
- **Trans Fat:** 1g
- **Carbohydrates:** 32g
- **Fiber:** 1g
- **Protein:** 4g
- **Cholesterol:** 53mg

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## Mini Egg Cheesecake Cookie Bars and Layer Perfection

**Mini Egg Cheesecake Cookie Bars shine with perfectly layered, balanced textures**

Mini Egg Cheesecake Cookie Bars are a celebration of texture. Soft, creamy, and delightfully crunchy in every bite. You get buttery cookie, smooth cheesecake, and crunchy chocolate in every bite. But the secret to getting those layers just right is in the prep. You start by pressing two thirds of the cookie dough into your pan. It should hold its shape firmly, but without being overly compacted. This gives the base structure without making it hard.

Next, pour on the cheesecake layer. It spreads easily when your cream cheese is soft and well mixed. Finally, spoon the remaining cookie dough over the top and gently spread it out for an even layer. It won't fully cover the cheesecake, and that's okay. Gaps let the cheesecake peek through as it bakes, giving that irresistible marbled look.

When baked and cooled, these layers hold beautifully. They're easy to slice and serve, making them perfect for sharing. I first tested this technique while making [mini egg cheesecake](#) and it worked even better in bar form.

**Mini Egg Cheesecake Cookie Bars bake better when chilled**

Chilling the dough makes a huge difference. Once you mix everything, let the cookie dough rest while you make the cheesecake layer. Cold dough spreads more slowly in the oven, which helps the bars bake evenly.

After baking, cooling is just as important. Let them rest on the counter, then refrigerate for two hours before slicing. This step firms up the cheesecake and locks in flavor. Warm bars may crumble, but chilled ones cut cleanly.

Chilled bars also store longer, staying fresh for up to a week. I often serve these alongside [Easter egg rocky road](#) for a vibrant, candy-loaded dessert tray that disappears fast.

## Mini Egg Cheesecake Cookie Bars Texture and Taste

**Mini Egg Cheesecake Cookie Bars win thanks to their balanced texture.**

Mini Egg Cheesecake Cookie Bars have that perfect trio, Chewy, creamy, and crunchy. The cookie layer is rich with melted butter and a hint of brown sugar, while the cheesecake center offers smooth contrast. Crushed mini eggs on top add just the right amount of crisp.

Getting this balance right starts with proper mixing. Avoid overmixing the dough, and make sure all ingredients are at room temperature. When cream cheese and eggs are fully combined, the cheesecake bakes evenly and stays free of cracks.

One of my favorite tricks is to sprinkle extra mini eggs just before baking. They melt slightly and leave colorful spots scattered across the top. It's a simple way to make your bars stand out without any frosting. Pair with [Easter chocolate egg cookies](#) for a texture-rich dessert board that everyone will talk about.

## **Mini Egg Cheesecake Cookie Bars are even more delicious the next day**

Letting these bars chill overnight deepens the flavor. The cookie softens slightly, the cheesecake sets, and the mini eggs stay crisp. Each layer stays intact, yet melts in your mouth with every bite.

Serve them cold or let them sit out for 15 minutes if you prefer a softer bite. I find they're best about 20 minutes out of the fridge, especially when paired with fresh fruit or coffee. That little bit of patience makes the reward even sweeter.

If you've ever had [no bake mini egg cheesecake](#), this bar version gives you that flavor with an extra boost of crunch and structure. It's a keeper.

## **Mini Egg Cheesecake Cookie Bars and Storage Tips**

### **Mini Egg Cheesecake Cookie Bars store beautifully**

Mini Egg Cheesecake Cookie Bars are delicious fresh but truly shine after chilling. Once baked, let them cool completely at room temperature before refrigerating. Stored in an airtight container with parchment between layers, they keep their flavor and structure for up to seven days without drying out or sticking.

For best results, take them out 15 minutes before serving to soften slightly. I love serving these bars alongside [Philadelphia Easter mini cheesecakes](#) for a dessert tray that always impresses.

If freezing, wrap each bar individually in plastic wrap and place them in a zip top bag. Thaw overnight in the fridge or at room temperature for a quick, anytime treat.

## **Mini Egg Cheesecake Cookie Bars make perfect make ahead desserts**

One of the biggest perks of these bars is how well they keep, making them perfect for preparing ahead. Bake the night before, chill, and you're set to serve without last minute stress. This helps flavors develop and textures firm up.

Cut into small squares for parties, serving them chilled or at room temperature. Their neat layers and colorful topping make them stand out on any dessert tray. For variety and visual appeal, pair them with my [mini eggs cheesecake dip](#), the bars bring structure while the dip adds light fluffiness.

These bars travel well too. Pack them in a flat container with wax paper between layers, and they arrive looking just as perfect as when they left your kitchen.

## **Mini Egg Cheesecake Cookie Bars Custom Ideas and Variations**

### **Mini Egg Cheesecake Cookie Bars can be easily customized**

These bars are a fantastic base for flavor experiments. Swap chocolate chips for white chocolate or butterscotch for a sweeter twist. Add a teaspoon of espresso powder for a richer depth or sprinkle crushed graham crackers on top before baking for extra crunch.

Try seasonal candy swaps, pastel M&Ms or chopped Easter bunnies work wonderfully instead of mini eggs. I once added lemon zest, which balanced the creamy cheesecake beautifully. For a nutty twist, mix peanut butter into the cookie dough layer. For a crowd pleasing dessert board, pair with [Easter egg rocky road](#) for an indulgent chocolate combo.

Changing it up keeps this recipe fresh and fun all year long.

### **Mini Egg Cheesecake Cookie Bars work beyond Easter**

Though perfect for spring, these bars easily adapt to other holidays. Swap toppings for Christmas with red and green candies or Valentine's Day with heart shaped chocolates. The cheesecake base stays the same, only your toppings and cookie layer need to change.



I've also made cookie cups by pressing dough into muffin tins and adding cheesecake swirls on top. These single serve treats are perfect for brunches and bake sales. Serve them alongside [mini egg cheesecake](#) on your dessert table for a delightful mix of flavors and textures.

Mini Egg Cheesecake Cookie Bars are a rare versatile dessert. Once you try them, you'll understand why they remain a staple in my baking routine all year.

## **Mini Egg Cheesecake Cookie Bars for Spring and Holiday Entertaining**

### **Mini Egg Cheesecake Cookie Bars shine on spring dessert tables**

Mini Egg Cheesecake Cookie Bars are one of the easiest ways to elevate your spring table without spending hours in the kitchen. With their pastel topping and neat layers, they fit right into an Easter brunch or spring baby shower. I like serving them in squares alongside fresh berries for a pop of color and freshness.

They're a great alternative to traditional pies or cakes, no frosting or extra decorations needed. Just bake, chill, and slice. I once brought a batch to a spring potluck alongside [Easter chocolate egg cookies](#), and guests kept coming back for more. The visual appeal and layered texture always win over a crowd.

Set them out on a white tray with pastel napkins and mini spoons for the perfect Easter setup. They'll be the first thing to disappear.

### **Mini Egg Cheesecake Cookie Bars make holiday baking simpler**

Holiday prep can be hectic, but Mini Egg Cheesecake Cookie Bars simplify everything. You can make them the day before, cut them into small portions, and present them as part of a larger dessert board. Their stable layers make them ideal for transport, whether you're heading to a family dinner or school event.

Customize the color theme to fit your holiday, red and green candies for Christmas, heart sprinkles for Valentine's Day, or gold and white for New Year's. The structure stays the same, but the vibe shifts with the toppings.

When I hosted Easter brunch last year, I paired these bars with [Philadelphia Easter mini cheesecakes](#). They looked beautiful together and made prep incredibly easy.

# Mini Egg Cheesecake Cookie Bars Final Thoughts

## Mini Egg Cheesecake Cookie Bars are a year round favorite

Mini Egg Cheesecake Cookie Bars aren't just for Easter. Once you try them, you'll appreciate their flexibility. Adjust toppings and add-ins to suit any theme or event. I've used caramel drizzle for fall gatherings and crushed peppermint for winter trays.

The best part is how quickly they come together, no special tools or advanced baking skills required. Just a few simple steps and you have bakery quality bars that everyone loves. I often add them to my rotation alongside [mini eggs cheesecake dip](#) when I need a crowd pleaser that's both cute and satisfying.

They're a great way for beginners to build baking confidence too. This recipe is forgiving, fun, and foolproof.

## Mini Egg Cheesecake Cookie Bars bring fun to every occasion

More than just flavor, these bars bring joy. That's why I return to them every season. They offer a little whimsy with every bite, and their pastel colors always bring smiles.

Whether you're hosting a large brunch, sending treats to school, or just baking for fun, Mini Egg Cheesecake Cookie Bars fit perfectly. I love how easy they are to portion, how well they keep, and how quickly they disappear.

If you're planning your spring or holiday dessert list, add these bars. Like [no bake mini egg cheesecake](#), they'll become a go to treat that everyone asks for year after year.

## Conclusion

Mini Egg Cheesecake Cookie Bars bring together flavor, fun, and texture in every bite. Made with simple ingredients and topped with cheerful pastel colors, they're perfect for bakers of all skill levels. Whether you're hosting an Easter brunch or prepping ahead for any celebration, these bars never disappoint.

Their creamy cheesecake centers, chewy cookie bases, and crunchy candy toppings make them a standout on any spring dessert table. They store well, travel easily, and can be customized in countless ways to suit your taste.

Bake a batch, pass them around to family and friends, and watch them disappear in no time. More than just a dessert, these bars are a joyful spring tradition in the making.

For more recipes, Please follow me on [Pinterest](#).

## **FAQs About Mini Egg Cheesecake Cookie Bars**

### **What do you need to make a mini egg cheesecake?**

To make a mini egg cheesecake, you'll need softened cream cheese, sugar, eggs, vanilla extract, and of course, mini eggs. For the cookie bar version, basic baking staples like flour, baking soda, and butter are essential. The magic is in combining a creamy cheesecake center with the crunch of mini eggs for the perfect balance.

### **What do I need to make mini egg cookies?**

Mini egg cookies require butter, sugars, eggs, flour, baking soda, and crushed mini eggs. Some recipes also add chocolate chips or vanilla to boost flavor. Cookie dough can also be transformed into bars for a fun twist. For a simpler cookie, focus on candy crunch and chewy centers.

### **What can I use instead of mini eggs?**

If mini eggs aren't available, chopped chocolate chunks, pastel M&Ms, or crushed chocolate-covered almonds work well. The key is maintaining that creamy, chocolatey crunch. You can also swap in themed candies for different holidays while keeping the bars rich and colorful.

### **What else can I make with mini eggs?**

Mini eggs are great beyond cookies! Use them in dips, rocky road, or as cupcake and cake toppings. Layered treats like bars or creamy cheesecake dips also shine with mini eggs. They're also beautiful sprinkled over trifles or melted into chocolate bark.

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