



**Recipe**

## Hazelnut Cheesecake Bars

**Category**

Dessert

**Description**

Super easy and delicious, you can top with a raspberry or hazelnuts for extra flair!



**Servings**

6 8 x 8" Pan

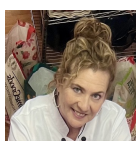
**Ingredients**

1.00	C	Vanilla Wafer Crumbs	or graham crackers
3.00	T	Hazelnuts	raw and skinned
2.00	T	Butter	melted
2.00	C	Cream Cheese	softened to room temp
0.50	C	Sugar	
2.00		Eggs	
1.00	t	Vanilla Extract	
0.33	C	Nutella	slightly warm
		Maldon Sea Salt	just a sprinkle after you cut the squares
		Parchment Paper	optional, but helps you get a more precise cut

**Instructions**

Make the crust. You can do the wafer/hazelnut or a graham cracker crust like in the Key Lime Pie recipe.

Grind up vanilla wafers and hazelnuts in a food processor. Add melted butter. Combine until the mixture resembles wet sand. It should hold together



when you squeeze a bit of it. Press the mixture firmly into the bottom of a parchment-lined pan, creating a crust. Use an 8x8 pan for the full recipe.

Bake for 6 - 8 minutes in a 350°F/180°C. Remove from the oven and allow the crust to cool completely.

Filling: Beat the cream cheese using an electric mixer, until it's smooth and light, about 1 minute. Add sugar. Beat for another 2 minutes. Scrape down the sides and bottom of the bowl to avoid any clumps and to make sure all cream cheese is incorporated. Add eggs one at a time and vanilla until fully combined and smooth. Pour cheesecake batter (sans hazelnut spread) over cooled crust and spread evenly with a spatula.

Heat up the Hazelnut spread slightly to make it easier to swirl. Spoon or pipe narrow ribbons of spread on top of cheesecake batter. Then, use a knife to gently swirl the two batters together to get a marble effect. Be careful not to touch the bottom crust while swirling. For best results, pipe a thin line of spread (don't drop it in blobs. To achieve this, you can use a squeeze bottle to distribute the spread or place the spread in a small ziploc and cut a hole in the corner and pipe that way.)

Place a sheet pan w/ a raised edge in the oven. Fill halfway with water to make a bain marie.

Bake at 300 degrees for 40 minutes or so in a bain marie until the sides are set but the center is still slightly wobbly. Cool in the oven with the door cracked for 30 mins to an hour, then on the counter for 1 hour, and then place in the refrigerator to set completely for at least 4 hours.

Remove the cheesecake bars by lifting the whole package via the parchment out of the dish onto a cutting board. To get a very nice, precise cut, before slicing, run a chef's knife under hot water.

Slice, cleaning the knife with a wet paper towel between slices. Plate the squares and top each with a tiny bit of Maldon Sea Salt. Serve.

Trying 9/6/23. Super Freakin Delicious! These were amazing. I did do the water bath  
For a half recipe I used my small corningware oval dish.