

## Donald's chocolate chip cookie cheesecake squares

Very closely based on "Chocolate Chip Cookie Dough Cheesecake Bars" by Bee Yin Low (dated 20230202) at <https://rasamalaysia.com/chocolate-chip-cookie-dough-cheesecake-bar/>

## Crust:

- 1-1/2 cups graham cracker crumbs
- 5 tablespoons / 65g-70g margarine

## Chocolate chip cookie dough topping:

- 5 tablespoons / 65g-70g margarine -- room temperature
- 1/3 cup brown sugar, packed
- 3 tablespoons table sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 3/4 cup flour
- 1 cup chocolate chips -- I like to do 1/2 cup semi-sweet chocolate chips and 1/2 cup milk chocolate chips

## Cheesecake filling:

- 250g / 9oz plain cream cheese -- room temperature (typically-sized brick of cream cheese where the author lives)
- 1/4 cup sugar
- 1 egg -- room temperature
- 1 teaspoon vanilla extract

## Equipment:

- Measuring cup
- Measuring spoons
- Kitchen scale
- Microwave oven
- Microwave oven safe vessel
- Countertop convection oven preheated to 325F
- 8" x 8" baking pan
- Parchment paper
- Two mixing bowls
- Electric mixer
- Spatula / egg flipper (optional)
- Cooling rack
- Oven mitts
- Cutting knife
- Large spoon

## How to make the graham cracker base:

- Bring margarine for cookie dough to room temperature -- put aside.
- Bring cream cheese to room temperature -- put aside.

- Bring egg to room temperature -- put aside.
- Preheat oven to 325F.
- Line baking pan with parchment paper, with some excess to allow for ease of removal of baked squares.
- Place graham cracker crumbs in mixing bowl.
- Melt first margarine serving in microwave oven in 15 second bursts to prevent overboiling / splatter / messes.
- Pour melted margarine into bowl with graham cracker crumbs.
- Using an electric mixer, mix the graham cracker crumbs and melted margarine.
- Pour graham cracker mix into baking pan.
- Flatten graham cracker mix with hands or egg flipper / spatula.
- Bake graham cracker base for six minutes at 325F.
- If possible, clean mixing bowl and electric mixer beaters while the graham cracker base is baking.
- Remove graham cracker base from oven.
- Place graham cracker base on cooling rack.
- Do not turn off oven.

#### Preparing the cookie dough topping:

- Clean mixing bowl and electric mixer beaters if not already done.
- Add 65g-70g margarine (second serving) to mixing bowl.
- Add 1/3 cup brown sugar to mixing bowl.
- Add 3 tablespoons of table sugar to mixing bowl.
- Add 1/4 teaspoon salt to mixing bowl.
- Add 1 teaspoon vanilla extract to mixing bowl.
- Add 3/4 cup flour to mixing bowl.
- Add 1 cup chocolate chips to mixing bowl.
- Mix ingredients in mixing bowl using electric mixer.
- Put mixing bowl aside.
- As needed, clean mixing bowl and electric mixer beaters again.

#### Making the cheesecake filling:

- Add cream cheese to second mixing bowl.
- Add 1/4 cup table sugar to second mixing bowl.
- Cream the cream cheese and sugar with electric mixer until smooth.
  - Removing cream cheese from beater blades using a table knife or spoon may be occasionally required.
- Add egg to mixing bowl.
- Add 1 teaspoon vanilla extract to mixing bowl.
- Mix egg, vanilla extract, and cream cheese mix with electric mixer.
- Pour cheesecake batter over cooled graham cracker base, using large spoon to completely remove batter from bowl as necessary.

#### Adding the cookie dough topping:

- Flatten small balls of dough in hands.
- Place flattened balls of dough on top of cheesecake batter.
  - Depending on thickness of flattened balls of cookie dough, cheesecake may or may not be fully covered.

- Place baking pan in still-hot oven.
- Bake for 30 minutes.
- Remove from oven.
- Place dessert on cooling rack.
- Turn off oven.
- Allow dessert to fully cool.
- Using edges of parchment paper, remove cooled dessert from baking pan.
- Slice dessert into 16 pieces (4 x 4), or other convenient number of squares.
- Serve and eat!
- Store extra squares in sealed container in refrigerator.