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Name: David Brooks

Recipe Name: Promiscuous Cheesecake Bars With Caramel and Sea Salt

**Recipe Ingredients:**

- For every 9 Servings (in one Batch)
- 17-oz. refrigerated chocolate chip cookie dough
- 20 Oreo cookies, plus more for topping (crumbled not beaten)
- 16-oz. Softened cream cheese
- 1/2 c. granulated sugar
- 2 large eggs
- 1/2 tsp. pure vanilla extract
- Pinch of kosher salt
- Warm caramel, for drizzling
- Coarse Sea Salt

For Caramel

- 1 packed cup brown sugar

- 1/2 cup half-and-half
- 4 tablespoons butter
- Pinch sea salt
- 1 tablespoon vanilla extract

### Recipe Instructions:

1. For the base: Preheat Oven to 325 degrees
  - a. Line 8" by 8" baking dish with parchment paper overhand 2"
  - b. Press cookie dough into bottom of the baking dish
  - c. Cover the cookie dough with Oreos, Fill gaps with broken cookies.
2. For the Cheesecake:
  - a. In a medium stand mixer bowl with the paddle attachment, beat the cream cheese until smooth.
  - b. Beat in sugar, eggs, vanilla, and kosher salt until fully combined.
  - c. Cascade over the Oreo layer and smooth the top.
  - d. Top with crumbled Oreo pieces and bake until the cheesecake center about 30 to 35 minutes until it jiggles.