

Avocado Lime Cheesecake Bars

Indulge in rich and creamy avocado lime cheesecake bars with a buttery graham cracker crust, a refreshing and unique dessert for any occasion.


60 min

Total time

Intermediate

Difficulty

320

kcal / serving

Ingredients

- For the crust:
- 1 cup graham cracker crumbs
- 4 tbsp melted butter
- 2 tbsp sugar
- For the filling:
- 2 ripe avocados
- 16 oz cream cheese, softened
- 1 cup sugar
- 2 eggs
- Zest and juice of 2 limes
- 1 tsp vanilla extract

Steps

- 1 Preheat the oven to 325°F (160°C) and line a baking dish with parchment paper.
- 2 In a bowl, mix graham cracker crumbs, melted butter, and sugar. Press the mixture into the bottom of the prepared dish.
- 3 In a food processor, blend avocados, cream cheese, sugar, eggs, lime zest, lime juice, and vanilla until smooth.
- 4 Pour the avocado mixture over the crust and smooth the top.
- 5 Bake for 35-40 minutes until the edges are set but the center still jiggles slightly.
- 6 Let it cool to room temperature, then refrigerate for at least 4 hours.
- 7 Cut into bars and serve chilled.