

LEMON RASPBERRY OR BLUEBERRY CHEESECAKE BARS

INGREDIENTS

2 tablespoons sugar
2 teaspoons cornstarch
1 cup raspberries or blueberries, preferably fresh but frozen will work
1/4 cup lemon juice
2 cups flour
1/2 cup powdered sugar
1 cup butter
1 (8-ounce) cream cheese at room temperature
1/2 cup sugar
1 tablespoon flour
2 eggs
2 teaspoons lemon zest
1 teaspoon vanilla

DIRECTIONS

Preheat oven to 350F. Make a foil sling for your 9 x 9 inch pan. Spray with nonstick cooking spray.

Put the sugar, cornstarch, lemon juice, and raspberries or blueberries in a small saucepan. Cook over medium heat until it is thickened and has come to a bubble. Take off the heat and set aside to mostly cool (do not refrigerate).

Put the flour, powdered sugar, and butter in the work bowl of your stand mixer and mix until it comes together. It will be crumbly. Using your fingers, press into your prepared pan and bake for 20-25 minutes.

While the crust is baking, cream together the cream cheese and sugar. Add the flour. Add the eggs, vanilla, and lemon zest.

Pour the cream cheese mixture over the crust. Spoon the raspberries/blueberries over the cream cheese mixture. Take a knife and swirl the raspberries throughout the cream cheese. Put the pan back into the oven and bake for another 20 minutes or until the bars are set.

Let the pan cool on a rack for an hour. Refrigerate for at least 1 hour or overnight before cutting.