

Raspberry Cheesecake Bars



Get jammin'! Cheesecake bars are one of the "berry" best!

Prep Time: **20 Min**

Total Time: **1 Hr 55 Min**

Makes: **25 bars**

User Rating: ★★★★★

INGREDIENTS:

Crust

1/2 cup sugar

1/2 cup butter, softened

1 1/4 cups all-purpose flour

Filling

1 (8-oz.) pkg. cream cheese, softened

1/2 cup sugar

1/2 teaspoon almond extract

1 egg

Topping

4 tablespoons seedless red raspberry jam

DIRECTIONS:

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- Heat oven to 350°F. Spray 9-inch square pan with nonstick cooking spray. In large bowl, combine 1/2 cup sugar and butter; blend well. Lightly spoon flour into measuring cup; level off. Add flour; mix until crumbly. Press mixture in bottom of sprayed pan.
 - Bake at 350°F. for 15 to 18 minutes or until edges are light golden brown.
 - Meanwhile, in large bowl, combine all filling ingredients; beat well. Remove pan from oven; pour filling over partially baked crust. In small bowl, stir 2 tablespoons of the jam until softened. Spoon over cream cheese mixture. With tip of spoon, carefully swirl jam into top of cream cheese mixture. (Do not disturb crust.)
 - Return pan to oven; bake an additional 15 to 20 minutes or until filling is set. Cool 30 minutes.
 - Stir remaining jam; spread evenly over bars. Refrigerate 30 minutes. Cut into bars. Store in refrigerator.

NUTRITION INFORMATION:

1 Bar: Calories 130 (Calories from Fat 60); Total Fat 7g (Saturated Fat 4g); Cholesterol 30mg; Sodium 70mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 10g); Protein 2g **Percent Daily Value***: Vitamin A 6%; Vitamin C 0%; Calcium 0%; Iron 2% **Exchanges:** 1/2 Starch; 1/2 Fruit; 1 1/2 Fat

*Percent Daily Values are based on a 2,000 calorie diet.