

# Cherry Cheesecake Bars

## Ingredients:

### For the base & crumb topping:

- 1½ cups flour
- ½ cup firmly packed brown sugar
- ½ cup cold butter

### For the cheesecake filling:

- 1 cup (8 ounces) cream cheese
- ½ cup sugar
- 2 tsp vanilla extract
- 1 tbsp lemon juice
- 1 large egg
- ¾ cup glace cherries, cut in quarters

## Directions:

In a food processor pulse together the flour, brown sugar and butter until crumbly.

Save a ½ cup of this crumble mixture to sprinkle over the top layer.

Press the rest of the crumble mixture into the bottom of a greased or parchment lined 8x8 inch square baking pan.

Bake at 350 degrees F for 15 minutes. Remove from oven and let cool for a few minutes while preparing the cheesecake filling.

Beat together the cream cheese, sugar, lemon juice and vanilla extract until smooth. Beat in the egg. Fold in the chopped cherries.

Spread the cheesecake mixture evenly onto the pre-baked cookie base and sprinkle the reserved cookie crumble over the surface.

Bake at 325 degrees F for 45 minutes or until the cheesecake is set at the center

Let cool completely in the pan before cutting and serving. Refrigerate in airtight containers.

