

Streusel Cheesecake and Jam Bars

Servings: 24 bars

Source: Adapted from Kreitzer Kitchen

This bar cookie has a crisp base with creamy fruit filling and crust bits on top. The cream cheese gives a rich mouth feel. Plan ahead and soak dried fruit overnight for the filling for best flavor!

INGREDIENTS

Crust

1 cup butter
1/2 cup powdered sugar
1 egg, beaten
2 1/2 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 egg white

Filling:

1 package (8 ounce) cream cheese, softened
3/4 cup jam, preferably whole fruit type
1 cup dried fruit softened, matching jam flavor
Pure fruit juice (matching jam flavor) and fruit flavor liquor to soften dried fruit.
Note: Use 2 parts juice to one part amaretto.
2 ounces white chocolate, melted
2 teaspoons lemon juice

Drizzle:

4 ounces white chocolate, melted

DIRECTIONS

1. Preheat oven to 350°F. Line a 9"x13" pan with parchment paper. Note: Allow paper to overhang for easy removal of cookies from pan.
2. Using a hand or stand mixer, cream butter, and powdered sugar until fluffy. Add egg and mix to incorporate.
3. In a large bowl, whisk flour, baking powder, and salt.
4. Slowly add dry ingredients into the butter mixture and beat to coming. Set mixture in refrigerator for 30 minutes.
5. Once dough is chilled, take 2/3 of the dough and spread the dough into the baking pan, pressing slightly. Brush 1 egg white over crust and bake about 15 minutes to set. Put remaining 1/3 of dough back in the refrigerator for later use.
6. To make the filling, beat cream cheese until smooth. Stir in the jam, soaked fruit (patted dry), lemon juice, and melted white chocolate. Spread over the crust.
7. Sprinkle remaining chilled dough over filling.
8. Bake 25 to 30 minutes. Remove from oven & drizzle with melted white chocolate.

Nutrients Per Serving:

240 Calories | 13g Fat (8g Saturated) | 28g Carbohydrates | 3g Added Sugar | 3g Protein | 170mg Sodium | 0g Fiber