

# Merry (Cherry) Cheesecake Bars

(Makes 25)

## Crust

- 1/3 cup** butter, softened
- 1/3 cup** firmly packed brown sugar
- 1 cup** all-purpose flour
- 1/2 cup** pecans, chopped

Combine all crumb mixture ingredients in small bowl. Beat at low speed, scraping bowl often, until well mixed about 2-3 minutes.

*Reserve 1/2 cup crumb mixture.*

Press remaining crumb mixture onto bottom of ungreased 8-inch square baking pan. Bake at 350°F for 10 to 12 minutes or until lightly browned.



## Filling

- 1 (8-ounce) package** cream cheese, softened
- 1/4 cup** sugar
- 1** egg
- 2 tablespoons** lemon juice
- 2 tablespoons** milk
- 1/2 teaspoon** vanilla

Combine all filling ingredients in small bowl. Beat at medium speed until smooth. Spread filling over crust. Sprinkle with reserved crumb mixture. Continue baking for 18 to 20 minutes or until filling is set. Cut into bars while warm. Cover; store refrigerated.



## For the Holidays

- 1/4 cup** chopped green candied cherries
- 1/4 cup** chopped red candied cherries

Stir cherries into filling batter by hand before spreading over crust.



*From the Kitchen of . . .*

Sassy Sandi Boll  
Valley Isle Vixens  
Kahului, Maui, HI  
[bolld001@hawaii.rr.com](mailto:bolld001@hawaii.rr.com)

## Nutrition Facts (per bar)

**Calories:** 110  
**Fat:** 6g  
**Cholesterol:** 25mg  
**Sodium:** 60mg  
**Carbohydrates:** 12g  
**Dietary Fiber:** 0g  
**Protein:** 1g