

## **Berry Cheesecake Bars**

### ***Filling Ingredients:***

12 oz. Cream Cheese (room temperature)  
1/2 cup Sour Cream  
1/2 cup Sugar  
2 Eggs  
1/2 tsp. Salt  
1 1/2 tsp. Vanilla

### ***Fruit:***

2 tsp. Sugar  
2 tsp. All-Purpose Flour  
1 Tbsp. Lemon Juice  
1 cup fresh Berries of your choice, rinsed

### **Graham Cracker Crust:**

10 Graham Crackers, crushed  
3 Tbsp. Sugar  
4 Tbsp. Butter, melted

### ***Crumble Topping:***

1 cup All-Purpose Flour  
1/4 cup Brown Sugar  
1/4 cup Sugar  
7 Tbsp. Butter, cold

### **Directions:**

1. Preheat oven to 325 degrees.
2. Line an 8 x 8 square pan with foil or parchment paper leaving an overhang so you can easily remove the bars from the pan.

3. Combine crust ingredients in a medium size bowl and then spread into the bottom of the prepared pan. Create an even layer and press down the crust flat. Place in your oven and bake for 10 min. Remove from oven and let it cool.
4. Prepare your fruit by combining all the ingredients in a bowl and set aside.
5. In a mixer, beat together the cream cheese, sour cream, eggs and sugar together until smooth. Make sure that the ingredients are all ROOM TEMPERATURE before beating or else you will have lumps in your cheesecake bars.
6. Pour your cheesecake batter over the baked graham cracker crust and spread it out evenly.
7. Spread the fruit out evenly over the top of the cheesecake batter.
8. Make the crumble by combining all the ingredients for the crumble in a medium size bowl. Mix it all together with a pastry cutter. You will have clumps of butter, which is what you want.
9. Spread the crumble over the top of the fruit and the cheesecake bars.
10. Bake for 40-45 minutes or until the cheesecake has set and the crumble topping is browned.
11. Remove from oven and let cool until it reaches room temperature. Then place in the refrigerator for at least 4 hours before removing, cutting and serving.