

Bar Cookies

Cheese

Cheesecake Bar Cookies

Tastes like cream cheese Danish pastries.

CRUMBS:

- 1/3 cup butter
- 1/3 cup packed brown sugar
- 1 cup all-purpose flour
- 1/2 cup ground walnuts

FILLING:

- 1/4 cup sugar
- 8 oz. cream cheese, reg. or light
- 1 egg
- 1 Tb. lemon juice
- 2 Tb. milk
- 1/2 tsp. vanilla



CRUMBS:

In a mixing bowl, cream butter with brown sugar until well blended.
Add flour and walnuts. Mix to make crumbs. Reserve 1 cup for topping.
Press remainder of crumbs into bottom of a greased 8-inch square cake pan.
Preheat oven to 350 degrees and bake for 12 to 15 minutes or until lightly browned.

FILLING:

In a mixing bowl, blend sugar and cream cheese until smooth.
Add egg, lemon juice, milk and vanilla and beat until well blended.
Spread on top of baked crust.
Sprinkle with reserved crumbs.
Return to oven and bake for an additional 25 minutes.
Cool in pan on wire rack.
Slice into squares and serve.

Yield: 16 bar cookies.

NOTE: This recipe and my Lacquer Nut Squares are very similar. Using either recipe would give the ingredients needed to make a larger Cheesecake Bar Cookie or a smaller Lacquer Nut Square.

Special Note: The walnuts must be ground up finely.