

MORTON & BASSETT SPICES®

Swirled Strawberry Cheesecake Bars



FILLING

- 3 (8-ounce) packages cream cheese
- 1 cup granulated sugar
- 4 eggs
- 2 teaspoons Morton & Bassett Vanilla Extract
- 1 cup strawberries, diced into small pieces
- 2 tablespoons sugar

CRUST

- 2 cups graham cracker crumbs
- ¼ cup granulated sugar
- 6 tablespoons unsalted butter, melted
- A pinch of salt
- ½ teaspoon Morton & Bassett Vanilla Extract

Preheat the oven to 350F. In a medium bowl combine graham cracker crumbs, sugar, melted butter, salt and vanilla. Press into the bottom of a 10 x 10 (or similar) baking dish lined completely with tin foil (a few inches of tin foil should be hanging off each side). Bake the crust in the oven for 10-15 minutes until starting to turn golden brown. In a large bowl, with an electric mixer, beat together cream cheese (this works better if the cream cheese is at room temperature) sugar, eggs, and vanilla. Pour on top of the crust once it's done baking. In a blender, blend together sugar and strawberries. Pour in a swirl pattern on top of the cheesecake, you can run a toothpick in criss cross lines to 'marble' the strawberry swirl. Bake the cheesecake for 30-35 minutes until fluffy and starting to firm (cooling will firm up the cheesecake further, so it's fine if there is a little jiggle left). Cool in the fridge for at least two hours. Slice into bars and serve.



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