

Cherry Cheesecake Bars



Crust

1 package Yumee Yumee Cookies mix
1/2 cup granulated sugar
1 cup butter, cold
2 eggs, beaten

Filling

1 (8 ounce) package cream cheese, softened
1/4 cup granulated sugar
1 egg
1/2 teaspoon vanilla extract
1 (21 ounce) can cherry pie filling

Glaze

1 cup powdered sugar
1/2 teaspoon vanilla extract
2 tablespoons half and half cream

In a large bowl, combine Yumee Yumee Cookies mix and sugar. Mix well. Cut butter into dry ingredients until mixture resembles coarse crumbs.

Remove 1 1/2 cups of crumb mixture and set aside.

Add eggs to remaining crumb mixture and mix well. Press batter into the bottom of a greased 13 x 9 inch baking pan.

Bake at 350 degrees for 17 minutes. Remove from oven.

Meanwhile, beat cream cheese until creamy. Add sugar and mix well. Add egg and vanilla. Mix well. Spread cream cheese mixture evenly over crust. Top with cherry pie filling. Sprinkle reserved crumbs over cherry pie filling.

Return bars to oven and bake an additional 30 to 35 minutes, or until crumb topping is lightly browned. Remove from oven and cool completely on a wire rack.

In a small bowl, combine powdered sugar, vanilla, and half and half cream. Mix well and drizzle over cooled bars. Cut into 2 inch square bars. Store bars in the refrigerator.

Makes 2 1/2 dozen

Cook's Note: *Electric mixer required for cream cheese filling.*

Yumee Yumee