



welcomes you to

Spooky & Sweet: Halloween Cheesecake Bars

with Pastry Chef Katie Rosenhouse

Cheesecake Bars

Yield: 9 squares

Ingredients:

20 chocolate sandwich cookies
1/8 tsp. kosher salt
2 Tbsp. unsalted butter, melted
2 (8-oz.) pkg. cream cheese, softened
3/4 cup granulated sugar
2 large eggs
1/2 tsp. vanilla extract or other flavoring extracts as desired
1/2 tsp. kosher salt
Food coloring, as desired
Candies and sprinkles, for garnishing

Procedure:

1. Preheat oven to 350°F.
2. Grease and line an 8-inch baking pan with parchment paper, leaving an overhang on two sides. Set aside.
3. In a food processor, process sandwich cookies to fine crumbs.
4. Add salt and melted butter; pulse to combine.
5. Press into the bottom of prepared baking pan and bake for 8-10 minutes until firm and fragrant. Set aside.
6. Reduce oven temperature to 325°F. Clean out food processor bowl.
7. In the food processor, process cream cheese and sugar until smooth.
8. Add one egg; pulse to combine. Add remaining egg, vanilla, and salt; pulse until smooth.
9. Transfer batter into 3 bowls. Color each bowl of batter with food coloring as desired.
10. Layer or swirl batter over prepared crust.
11. Bake for 25-30 minutes or until the center is just slightly jiggly. Set aside to cool, then chill at least 2 hours.
12. Remove from pan, and top with candies or sprinkles as desired.
13. Cut into squares before serving.

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