



Better Than Nuts
-It's Nut Butter -

Nut Butter Cheesecake Bars

A delightfully hearty cheesecake bar with a hint of nut in each bite !

PREP TIME: 10 min

COOK TIME: 30 min

YIELD: 36 bars

Ingredients:

No-Stick Cooking Spray

1 cup graham cracker crumbs

2 tablespoons light margarine, softened

2 (8 oz.) packages reduced fat cream cheese, softened

1 (14 oz.) can Eagle Brand® Fat Free Sweetened Condensed Milk

2 large eggs

1/3 cup lemon juice

1 teaspoon vanilla extract

2 tablespoons All Purpose Flour

3/4 cup fresh nut butter blend

1 cup Blackberry (Sugar Free) Jam

OR Strawberry Seedless (Sugar Free) Jam

Directions:

HEAT oven to 350°F. Coat 13x9-inch baking pan with no-stick spray.

MIX together graham cracker crumbs and margarine with a fork until evenly moistened. Press evenly into bottom of prepared pan.

BEAT cream cheese until smooth using an electric mixer. Gradually beat in sweetened condensed milk. Add eggs, lemon juice, vanilla, fresh nut butter blend and flour. Mix well. Pour over graham cracker crust.

STIR jam until smooth. Drop by small spoonfuls over surface of filling. With a knife, swirl jam gently through filling to create marble effect.

BAKE 25 to 30 minutes or until center is set. Cool to room temperature. Chill.