



Pumpkin Cheesecake Bars

These bars are super easy to make. You could easily make it in a 9" square pan by cutting the ingredients in half



Oven 300°

Line 9x13 pan with parchment paper, 1" high on sides

1-1/2 packages of graham crackers, crushed to make 3+ cups crumbs

1 stick melted butter

Thoroughly mix crumbs and butter. Press into bottom of pan.

4 pkg (8 oz each) cream cheese

1½ cups sugar

4 eggs

2/3 can (15 oz) canned pumpkin (not pumpkin pie mix)

2 tsp pumpkin pie spice

Use kitchenaid mixer to combine cream cheese and sugar. Add eggs, one at a time. Beat until smooth and creamy. Spread ½ of the mixture over the graham cracker crust.

Add pumpkin and pumpkin spice to remaining. Mix well. Pour over the top, spreading evenly.

Bake 300° for 50 minutes. Turn the oven off, open the door (slightly) and allow the cheese cake to cool down in the warm oven for an hour. Refrigerate for at least 3 hours before serving.

Top each bar with whip cream and garnish with more pumpkin pie spice.

Stitchin' Tree Quilts

712-647-3161

