

CRANBERRY CHEESECAKE BARS

submitted by Kelly Morris

Ingredients:

2 cups all-purpose flour
1 1/2 cup oats (quick cook oats are fine)
3/4 cup firmly packed brown sugar
1 cup butter, softened
1/2 tsp. ground nutmeg
1 tsp. ground cinnamon

8 oz. package cream cheese, softened
14 oz. can sweetened condensed milk
1/4 cup lemon juice

1 Tbs. brown sugar
2 Tbs. cornstarch
16 oz. can of whole berry cranberry sauce

Preheat oven to 350°.

-In large mixing bowl, combine flour, oats, 3/4 cup brown sugar, butter, nutmeg and cinnamon; mix until crumbly.

-Reserve 1 1/2 cups of this crumb mixture.

-Press the rest of the crumb mixture into a greased 9X13 pan.

-Bake for 15 minutes.

-While this is baking, in a small mixing bowl, beat cream cheese until fluffy.

-Gradually beat in condensed milk until smooth.

-Stir in lemon juice.

-Spread this mixture evenly over crust.

-In small bowl, combine 1 Tbs. brown sugar and cornstarch; stir in cranberry sauce.

-Spoon this evenly over the cream cheese mixture.

-Top with the reserved 1 1/2 cups of crumbly mixture.

-Bake 40 minutes or until golden.

-Cool, chill, and store covered in the refrigerator.