

CHEESECAKE CRANBERRY BARS

Ingredients:

2 c. flour
1-1/2 c. long cooking oats
1/4 c. brown sugar, packed
1 c. butter, softened
12-oz. white chocolate chips
8-oz. cream cheese, softened
14-oz. can sweetened condensed milk
1/4 c. lemon juice
14-oz. can whole-berry cranberry sauce
2 T cornstarch

Directions:

In a large bowl, combine flour, oats and brown sugar; cut in butter until coarse crumbs form. Stir in chocolate chips; reserve 2-1/2 c. of crumb mixture for topping. With floured fingers, press remaining mixture into a greased 13" x 9" pan; set aside.

Beat cream cheese in a large bowl until creamy. Add condensed milk, lemon juice and vanilla; mix until smooth. Pour cream cheese mixture over crust. Combine cranberry sauce and cornstarch; spoon over cream cheese mixture. Sprinkle reserved crumb mixture over top. Bake at 375 degrees for 35-45 minutes, or until golden. Let cool & cut into bars. Makes 2 dozen.

