

APPLE STREUSEL CHEESECAKE BARS

Ingredients:

1 pouch (1 lb. 5 oz.)
Betty Crocker oatmeal
cookie mix
1/2 c. firm butter or margarine
2 – 8 oz. each cream cheese,
softened
1/2 c. sugar
2 T flour
1 t. vanilla
1 egg
1 can (21 oz.) apple pie filling
1/4 t. cinnamon
1/4 c. chopped walnuts

Directions:

Heat oven to 350 degrees. Spray bottom and sides of 13" x 9" pan with cooking spray. Place cookie mix in large bowl. With pastry blender or fork, cut in butter until mixture is crumbly and coarse. Reserve 1-1/2 c. crumb mixture; press remaining crumbs in bottom of pan. Bake 10 minutes. Meanwhile, in large bowl, beat cream cheese, sugar, flour, vanilla and egg with the mixer on medium speed until smooth. Spread cream cheese mixture evenly over partially baked crust. In a medium bowl, mix pie filling and cinnamon. Spoon evenly over cream cheese mixture. Sprinkle reserved crumbs over top. Sprinkle with walnuts. Bake 35-45 minutes more until golden brown. Cool about 30 minutes. Refrigerate to chill about 2 hours.

