



Fresh Cherry Cheesecake Bars

Makes: 9-12 slices

Prep Time: 30 minutes Cook Time: 50 minutes

Total Time: 4 hours

Ingredients

Graham Cracker Crust:

- 1 & 1/4 cups ground graham cracker crumbs (9 sheets)
- 2 tbsp granulated sugar
- Pinch of kosher salt
- 4 tbsp unsalted butter, melted

Cherry Cheesecake:

- 16 ounces cream cheese, room temperature
- 1/2 cup sugar
- 1 tbsp cornstarch
- 1/2 tsp vanilla extract
- 1/2 tsp almond extract
- 1/4 cup sour cream
- 2 large eggs
- 2 & 1/4 cups fresh cherries, pitted and halved

Almond Crumble:

- 1/2 cup all-purpose flour
- 1/4 cup brown sugar, packed
- 1/4 cup old-fashioned oats
- 1/4 cup sliced almonds
- 4 tbsp butter, cold and cubed

Instructions

Graham Cracker Crust:

Preheat the oven to 350°F and grease and line an 8×8 baking pan with parchment paper. Combine all of the ingredients and press into the bottom of the pan. Bake for 10 minutes.

Cherry Cheesecake:

While the crust bakes, make the filling. In a large mixing bowl using a hand or stand mixer with the paddle attachment, mix together the cream cheese, sugar, and cornstarch. Scrape down the bowl and mix again, just until smooth. Mix in the extracts and sour cream. Once combined, scrape down the bowl and mix again.

Lastly, mix in the eggs until smooth. Scrape down the bowl to make sure there are no lumps. Set aside. Prep the cherries at this time if you haven't already.

Almond Crumble:

Combine all of the dry ingredients in a medium bowl. Drop in the cubes of butter and use your fingers to work it into the crumble mixture. Stop when the ingredients appear evenly moistened with some pea-sized lumps of butter throughout.

Assemble:

Pour the cheesecake batter over the crust and spread even. Drop the cherries on top in an even layer, covering as much of the cheesecake as possible.

Sprinkle the crumble on top and bake for 35-40 minutes. It's done when the crumble is golden and there's a slight wobble in the center of the cheesecake.

Then shut off the oven, crack open the door, and leave the cheesecake inside for another 10 minutes. Remove from the oven and allow to cool at room temperature for 30 minutes, then transfer to the refrigerator to chill for a couple hours or until completely set.

This is optional, but I suggest freezing the bars for about an hour before slicing as this helps create cleaner cuts. Serve chilled and enjoy!

Recipe by Butternut Bakery Blog