

Black-Bottom Cheesecake Bars

Rich Maple Short Crust

Ingredients:

¾ C butter, softened

1/3 C Pure Maple Syrup, room temperature

½ tsp vanilla extract

2 C unbleached all-purpose flour

½ tsp salt

Makes on 9x13" crust

Directions:

- Cream the butter with an electric mixer in a medium bowl. Continue to beat, gradually adding the maple syrup and vanilla. Combine flour and salt in a separate bowl and then gradually add to the butter mixture, mixing with a wooden spoon.
- Using floured hands, pat evenly into a 9x13 inch baking dish. Roll with a can/bottle to even it out.

Cheesecake Bars

Ingredients:

1 lb cream cheese, softened (16 oz)
½ C sour cream, room temperature
2 eggs, room temperature
¾ C Pure Maple Syrup, room temperature
1 tsp vanilla extract
1 tsp lemon juice
1 ½ - 2 C semisweet chocolate chips

Makes roughly 24 bars

Directions:

- Preheat oven to 400.
- Beat cream cheese with an electric mixer until light in texture. Beat in the sour cream and then eggs, one at a time. Gradually beat in the maple syrup, followed by the vanilla and lemon juice.
- Sprinkle the previously prepared crust evenly with chocolate chips. Slowly pour on cheesecake batter. Bake for 15 minutes, then lower temperature to 350 and bake for 30 minutes longer. Cake will be puffy and most likely will have cracks on the top.
- Cool on wire rack. Chill before cutting and serving