

Raspberry Lemonade Cheesecake Bars

Ingredients

Crust

1 pouch Betty Crocker™ sugar cookie mix
1/2 cup butter, softened
1 egg
1 teaspoon finely grated lemon peel

Filling

2 packages (8 oz each) cream cheese, softened
1/2 cup sugar
1 tablespoon finely grated lemon peel
2 eggs
1/3 cup fresh lemon juice
1 cup fresh raspberries



Steps

1. Heat oven to 325°F. Spray bottom only of 13 x 9-inch pan with cooking spray.
2. In large bowl, mix Crust ingredients with spoon until soft dough forms. Press dough in bottom of pan. Bake 15 minutes. Remove from oven to cooling rack; cool 10 minutes.
3. In medium bowl, beat cream cheese, sugar and 1 tablespoon lemon peel with electric mixer on medium speed until smooth, scraping down side of bowl frequently. Add eggs, 1 at a time, beating until just blended. Beat in lemon juice. Reserve 1/4 cup filling; set aside. Spread remaining filling evenly over cooled crust.
4. In small bowl, mash raspberries with fork. Push mixture through small strainer with back of spoon to make 1/4 cup raspberry puree. Stir puree into reserved filling. Drop tablespoonfuls raspberry mixture on cream cheese layer. With knife, carefully swirl into top of cream cheese layer.
5. Bake 30 to 35 minutes or until filling is set. Cool 30 minutes on cooling rack. Refrigerate about 2 hours or until cooled completely. Cut in 6 rows by 4 rows.