

Raspberry Cheesecake Bars

Crust:

10 graham crackers

1/4 cup unsalted butter, melted

2 Tbsp. sugar

Cheesecake Filling:

Two 8 oz. packages of cream cheese, softened

2 eggs

2 Tbsps. grated lemon zest

1/4 cup lemon juice

1/2 cup sugar

1 cup raspberries

Streusel Topping:

1 cup brown sugar

3/4 cup flour

6 Tbsp. cold unsalted butter

Instructions

1. Line an 8 x 8 pan with tinfoil and then spray with cooking spray.
2. Prepare the Cheesecake crust. Crush the graham crackers the old fashioned way or run them in your food processor blender and then put into a medium bowl.
3. Melt your butter and pour into your crushed graham crackers and add your sugar.
4. Mix the crumbs together and then press firmly into the bottom of the tin foil lined pan making sure the crumbs cover the entire bottom.

5. Bake the crust in a 325 degree oven for 11 minutes until firm and a little golden. Set aside and let the crust cool for 15 minutes.
6. While the crust is baking make your cheesecake filling.
7. Beat your cream cheese till smooth. Add 2 eggs and beat well after each egg. Beat in the sugar, lemon zest and lemon juice until fully incorporated.
8. Pour the cheesecake filling on top of the cooled crust and then drop the raspberries on the top of the cheesecake.
9. Make the streusel topping in a separate bowl by cutting the butter with the flour and brown sugar. The mixture should be lumpy with small clumps of butter left.
10. Sprinkle over the top of the cheesecake.
11. Bake at 325 degrees for 35-40 minutes. Topping should be browned and the center slightly jiggly when finished. Chill in the refrigerator for at least an hour before serving.