



Blueberry Cheesecake Bars

INGREDIENTS

Crust:

1 ¼ cup graham cracker crumbs
¼ cup Splenda®
⅓ cup margarine

Cheesecake Filling:

12 ounces reduced fat cream cheese
⅔ cup Splenda®
2 eggs

⅓ cup reduced fat sour cream
2 teaspoon vanilla extract
¾ cup frozen blueberries

Topping:

¼ cup apricot preserves
1 tablespoon water



PREPARATION

1. Preheat oven to 350 degrees Fahrenheit. Spray an eight-inch pan with vegetable cooking spray.
2. Combine graham cracker crumbs, ¼ cup Splenda®, and butter. Mix well. Press firmly and evenly into bottom of prepared pan. Bake 5 minutes. Remove from oven, set aside.
3. Beat cream cheese at medium speed with an electric mixer until smooth. Gradually add ⅔ cup Splenda®, beating until blended. Add eggs, one at a time, beating well after each addition. Add sour cream and vanilla, beating just until blended. Gently stir in blueberries. Pour mixture into prepared pan with graham cracker crust.
4. Bake for 30 to 35 minutes, or until firm. Remove from oven and cool on a wire rack for 30 minutes. Cover and chill 2 hours.
5. Combine apricot preserves and water in a small saucepan. Cook over medium heat, constantly stirring until preserves melt. Spread over filling. Cut into 9 bars.



Cut along dotted line, then fold in half. Designed to fit 6x4 recipe card books or boxes.