

Food Network's

Raspberry– White Chocolate

Cheesecake Bars

Serves about 12 bars



Graham Cracker Crust

1 cup unsalted butter, at room temperature
1/2 cup brown sugar
1 1/2 granulated sugar
2 large eggs
2 1/2 teaspoons vanilla extract
2 1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
1 1/4 cups white chocolate chips
1 cup fresh raspberries

- 1 To make the cookie layer: In a stand mixer, cream together the butter, brown sugar, and granulated sugar for 3 minutes, until smooth. Add the eggs and vanilla and continue to mix, scraping down the sides of the bowl. Add the flour, salt, baking soda, and baking powder and mix on low speed until the ingredients are incorporated. Fold in 1 cup (165 g) of the white chocolate chips. Bake in 350 degree oven for about 8 minutes.
3. Preheat the oven to 350 degrees F (175 degrees C). Line a 9 by 13-inch (23 by 33-cm) baking pan with parchment paper with a little hanging over the sides. Press slightly more than half of the cookie dough mixture into the bottom of the pan to make one even layer. Spread the cheesecake mixture on top of the cookie dough. Crumble the remaining cookie dough and sprinkle it on top of the cheese-

Cheesecake Layer

8 ounces cream cheese, at room temperature
1/2 cup granulated sugar
1 large egg
1 teaspoon vanilla extract

2. To make the cheesecake layer: In a food processor, combine the cream cheese, granulated sugar, egg, and vanilla and mix for 2 minutes, scraping down the sides as needed, until the ingredients are evenly combined and the mixture is very smooth.
4. Place in the oven and bake for 40 to 45 minutes, until the cookie dough is golden brown. Remove the bars from the oven and let cool for 30 minutes. Transfer them to the fridge for at least 2 hours, or overnight if time allows (don't skip this part). Cut into bars and serve.