



THE J.M. SMUCKER Co

Chocolate Orange Cheesecake Bars

Prep Time Cook Time Serves Difficulty

N/A N/A N/A N/A

Ingredients

- 2 cups (500 mL) chocolate cookie or graham cracker crumbs
- 1/2 cup (125 mL) butter, melted
- 1 1/4 cups (300 mL) granulated sugar
- 2 pkgs light cream cheese (8 oz / 250 g each), softened
- 3 eggs
- 1/4 cup (50 mL) **Robin Hood®** All-Purpose Flour
- 1 can (354 mL) **Carnation®** 2% Evaporated Partly Skimmed Milk

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- 2 tbsp (30 mL) finely grated orange rind
- 1/3 cup (75 mL) each sifted cocoa powder and hot water

Directions

Step 1:

Preheat oven to 350°F (180°C). Combine cookie crumbs, butter and 1/4 cup (50 mL) sugar in bowl; press into bottom of 13 x 9-inch (3.5 L) baking dish. Bake 10 minutes or until firm; let cool to room temperature.

Step 2:

Reduce oven temperature to 325°F (160°C). Beat remaining sugar, cream cheese, eggs and flour in large bowl until smooth. Gradually fold in evaporated milk and orange rind. Combine cocoa with hot water until dissolved; stir into mixture. Pour into prepared pan. Bake 40 to 45 minutes or until set.

Images

