



THE J.M. SMUCKER Co

Orange Cheesecake Bars

Prep Time Cook Time Serves Difficulty

20 mins 35 mins 15 N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) graham crumbs
- 1/2 cup (125 mL) butter, melted
- **Filling:**
- 2 pkg (8 oz / 250 g each) regular or light cream cheese, softened
- 1 cup (250 mL) sugar
- 3 eggs
- 1/4 cup (50 mL) **Robin Hood®** All Purpose Flour
- 4 tsp (20 mL) finely grated orange zest
- 1/4 cup (50 mL) freshly squeezed orange juice, strained
- 1 can (354 mL) **Carnation®** Evaporated Milk

Evaporated Milk

- fruit and icing sugar for garnish

Directions

Step 1:

Preheat oven to 325°F (160°C).

Step 3:

Combine graham crumbs and butter in small bowl; press firmly onto bottom of 9" x 13" (3 L) pan.

Step 5:

Beat cream cheese and sugar with electric mixer on medium speed until well blended. Add eggs, flour and orange zest, beating well after each addition. With mixer on low speed, fold in orange juice and evaporated milk.

Step 6:

Pour batter into prepared pan and bake in preheated oven for 30-35 minutes or until centre is set. Cool in pan on wire rack. Chill for 4 hours or overnight.

Step 7:

Garnish with fruit and icing sugar before serving. Keep refrigerated.

Variation: For lemon cheesecake bars, use lemon zest and juice instead of orange.

If using 2% or Fat Free **Carnation®** Evaporated Milk, increase baking time to 45-50 minutes.

Images

