

INGREDIENTS:

EGGNOG CHEESECAKE BARS

FOR CRUST:

 $1 \frac{1}{2}$ cups finely ground ginger snap cookies (about 30 cookies)

3 tablespoons granulated sugar

4 tablespoons butter, melted

FOR FILLING:

2, 8-ounce packages cream cheese

3/4 cup granulated sugar

2 large eggs plus

1 large egg yolk

3/4 cup whole milk

2 tablespoons flour

¼ teaspoon salt

½ teaspoon LorAnn Eggnog Super-Strength

l teaspoon LorAnn Madagascar Vanilla Bean Paste or Extract

Ground nutmea for dustina

RECIPE TIP: For easier slicing, freeze cheesecake before cutting



DIRECTIONS:

- 1. Preheat oven to 350°F. Coat a 9-inch square baking pan with cooking spray.
- 2. Stir together crust ingredients and press into the bottom of the pan. Bake until crust is just brown, about 12-14 minutes. Allow to cool.
- 3. Beat cream cheese with a mixer until fluffy. Add all remaining ingredients and beat until smooth.
- 4. Pour filling over crust. Set baking pan inside a larger roasting pan. Carefully add hot water until the water comes halfway up the sides of the pan.
- 5. Bake until the filling is just set (do not over-bake), about 40 minutes. Remove pan from water bath and set on a wire rack to cool. Refrigerate at least 4 hours or overnight.
- 6. Cut into bars and dust tops lightly with the grated nutmeg before serving. Can be refrigerated for up to 4 days.



LORANNOILS.COM