

PINEAPPLE CHEESECAKE BARS

Crumb Mixture

- 1/2 cup butter, cold
- 1 1/4 cup flour
- 1/3 cup sugar
- 1 Tbsp. grated orange peel



In a 1 1/2-qt. mixer bowl, cut butter in chunks; add remaining ingredients. Beat at low speed, scraping sides of bowl often, until well mixed (1 to 2 min.). Reserve 1/2 cup crumb mixture; set aside. Press remaining crumb mixture into ungreased 8 or 9" square baking pan. Bake at **350°F, 12-17 min.** or until edges are lightly browned.

Filling

- 8 oz. pkg. cream cheese, softened
- 1/4 cup sugar
- 1 egg
- 1 Tbsp. lemon juice
- 1/2 cup chopped candied pineapple

In same mixer bowl, combine all filling ingredients except pineapple. Beat at med. speed, scraping sides of bowl often, until mixture is light and fluffy (1 to 2 min.). Stir in pineapple. Spread filling over hot crust; sprinkle with remaining crumb mixture. Continue baking **15 to 20 min.** or until edges are lightly browned. Cool completely; cut into bars. Cover; store in refrigerator.

(Recipe from Sassy Sandi; served at Bunco Party, 1-19-11)