

# DINNERLY



## Pumpkin Pie Cheesecake Bars with Cream Cheese Swirl

 1h  2 Servings

The only thing scarier than a dry turkey on Thanksgiving is a fussy dessert. This fall, we're turning over a new leaf with this foolproof holiday treat. It's a one-bowl recipe that's equal parts spiced pumpkin pie and decadent cheesecake. Hello, gourd-geous. We've got you covered! (2p-plan makes 16 bars; 4p-plan makes 24 bars—nutrition reflects 1 bar)

## WHAT WE SEND

- 8 (1 oz) cream cheese <sup>2</sup>
- 5 oz self-rising flour <sup>3</sup>
- 2 (5 oz) granulated sugar
- 15 oz can pumpkin purée
- ¼ oz warm spice blend

## WHAT YOU NEED

- 4 Tbsp butter + more for greasing <sup>2</sup>
- kosher salt
- 2 large eggs <sup>1</sup>

## TOOLS

- medium (9x9-inch) baking dish
- microwave
- hand-held electric mixer or stand mixer

## COOKING TIP

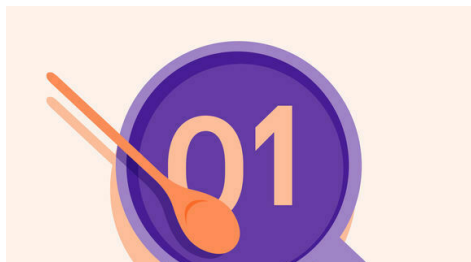
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

## ALLERGENS

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 170kcal, Fat 7g, Carbs 25g, Protein 2g

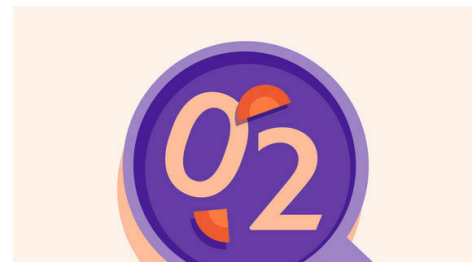


### 1. Prep dish & ingredients

Preheat oven to 325°F with a rack in the center. Grease a 9x9-inch baking dish with **butter** or line with parchment paper.

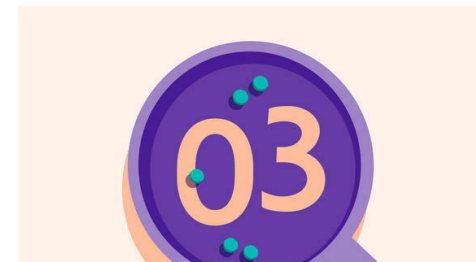
In a large bowl, set **cream cheese** out to soften at room temperature until step 3.

In a large microwave-safe bowl, microwave **4 tablespoons butter** until melted.



### 2. Make & bake crust

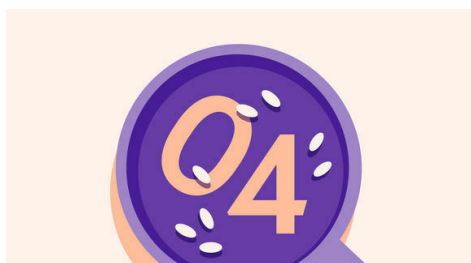
To bowl with **melted butter**, use a fork to stir in **1 cup self-rising flour**, **¼ cup sugar**, and **a pinch of salt** until mixture resembles wet clumps of sand. Evenly press **dough** into prepared baking dish. Bake on center oven rack until crust is golden-brown around the edges, and set in the middle, 20–25 minutes. Remove from oven and let cool, 5 minutes.



### 3. Make filling

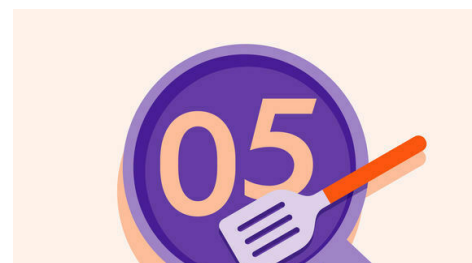
Meanwhile, to bowl with **cream cheese**, use a hand-held or stand mixer to beat in **1 large egg** and **½ cup sugar** until smooth, 1–2 minutes. Transfer **⅓ of the cream cheese mixture** to a small bowl and set aside for step 4.

To **remaining cream cheese mixture**, stir in **pumpkin purée**, **1½ teaspoons warm spice**, **1 large egg**, and **½ cup sugar** until combined and smooth.



### 4. Assemble & bake bars

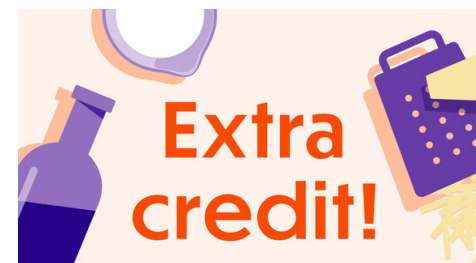
Evenly pour **pumpkin filling** over **crust**. Spoon dollops of **reserved cream cheese mixture** over the filling. Using the tip of a knife or chopstick, gently swirl the cream cheese batter into the pumpkin filling in figure 8 motions. Bake on center oven rack until filling puffs slightly, edges look dry, and center is set (it will be slightly jiggly), 55–60 min.



### 5. Chill & serve

Remove **pumpkin pie cheesecake** from the oven and let cool completely (filling will continue to firm and set as it cools). Once cooled, allow cheesecake to chill in the fridge for at least 4 hours or preferably overnight.

Serve **chilled pumpkin pie cheesecake** cut into 16 bars. Enjoy!



### 6. Brain freeze!

Place cut bars in the freezer until firm, 1–2 hours, for a frozen ice-cream style treat.