

DINNERLY



Peach Cheesecake Bars with Cinnamon Shortbread Crust



3h



2 Servings

Just the mention of cheesecake has us feelin' peachy. But adding actual caramelized peaches into the mix? Oh baby. And don't get us started on the cinnamon shortbread crust—it takes this simple dessert to 5-star levels. We've got you covered! (2p-plan makes 16 bars, 4p-plan makes 24 —nutrition reflects 1 bar)

WHAT WE SEND

- 8 oz cream cheese ¹
- 2 (5 oz) all-purpose flour ³
- 2 (5 oz) granulated sugar
- ¼ oz ground cinnamon
- 2 peaches

WHAT YOU NEED

- 10 Tbsp butter ¹
- kosher salt
- 2 large eggs ²

TOOLS

- 8-inch square baking dish
- parchment paper
- microwave
- medium skillet

COOKING TIP

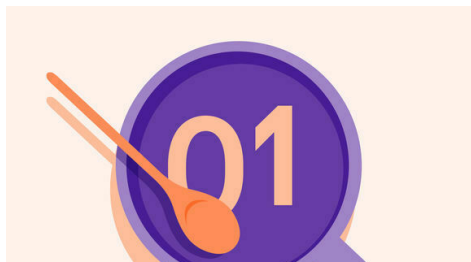
If you don't have a microwave, use a small saucepan to melt the butter on a stovetop.

ALLERGENS

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

NUTRITION PER SERVING

Calories 250kcal, Fat 12g, Carbs 33g, Protein 3g

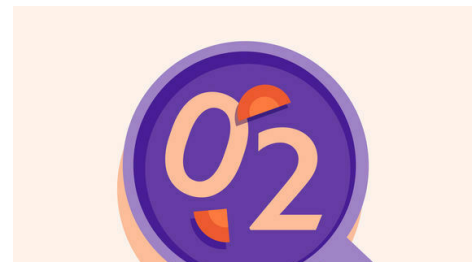


1. Prep cream cheese, butter

Preheat oven to 350°F with a rack in the center. Line an 8-inch square baking dish with parchment paper.

Place **cream cheese** in a medium bowl; set aside to soften at room temperature until step 4.

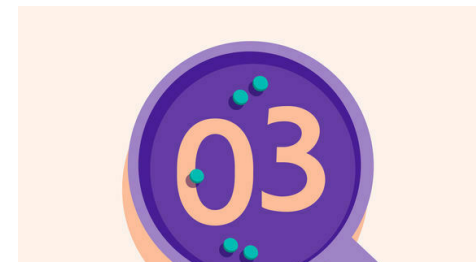
In a second medium microwave-safe bowl, microwave **1 stick (8 tablespoons) butter** until melted.



2. Prep & bake crust

To bowl with **melted butter**, add **1½ cups flour** (save rest), **½ cup sugar**, **1 teaspoon cinnamon**, and **½ teaspoon salt**; stir with a fork until dough resembles wet clumps of sand.

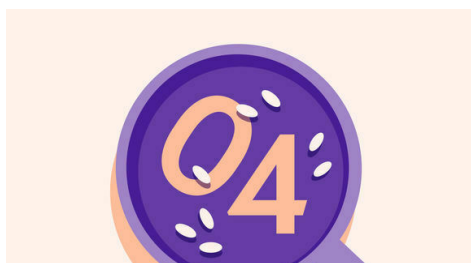
Reserve **¼ cup dough**; press remaining into an even layer in prepared baking dish. Bake on center rack until light brown around edges and **crust** looks set, about 20 minutes. Let cool at least 5 minutes.



3. Prep peaches

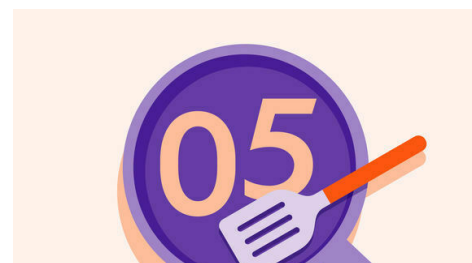
While **crust** bakes, halve **peaches**, discard pits, and cut into ½-inch pieces.

Melt **2 more tablespoons butter** in a medium skillet over medium-high. Add peaches and **⅓ cup sugar**; cook, stirring occasionally, until lightly caramelized and almost tender, 2–3 minutes. Let cool in skillet off heat.



4. Prep filling

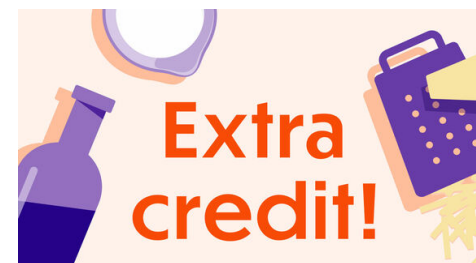
To bowl with **softened cream cheese**, add **2 large eggs** and **remaining sugar**; whisk, or beat using an electric mixer, until smooth and well combined, about 2 minutes.



5. Assemble, bake & serve

Scrape **cream cheese batter** over **crust**, spreading to edges. Spoon **caramelized peaches** over top; sprinkle with **reserved dough**. Bake **bars** on center oven rack until center is set but slightly jiggly and edges are golden, about 35 minutes. Let cool completely, then refrigerate for at least 2 hours.

Cut **peach cheesecake bars** into 16 squares and serve. Enjoy!



6. Fancy shmancy!

Having a party? Make them extra pretty by dusting confectioners' sugar over top before cutting into squares.