

# DINNERLY



## Seasons change, but dessert is forever!

### Pumpkin Pie Cheesecake Bars



1h



2 Servings

The only thing scarier than an empty candy basket on Halloween is a fussy dessert. This fall, we're turning over a new leaf with this fool-proof 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)



### WHAT WE SEND

- 8 oz cream cheese <sup>7</sup>
- 5 oz self-rising flour (use 1 c) <sup>1</sup>
- 2 (5 oz) pkgs granulated sugar (use 1¼ c, divided)
- 1 can pumpkin purée
- 1 pkt pumpkin pie spice (use 1½ tsp)

### WHAT YOU NEED

- 4 Tbsp butter + more for greasing <sup>7</sup>
- kosher salt
- 2 large eggs <sup>3</sup>

### TOOLS

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

### ALLERGENS

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 120kcal, Fat 8g, Carbs 8g, Proteins 2g



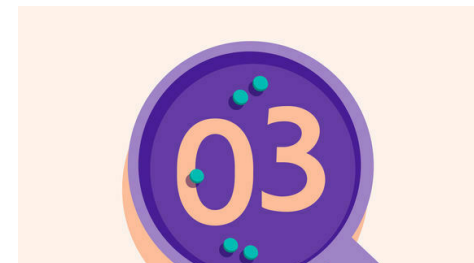
#### 1. Prep dish & ingredients

Preheat oven to 325°F with a rack in the center. Take **cream cheese** out of the refrigerator to soften at room temperature. Grease a 9X9-inch baking dish with **butter** or line with parchment paper. Melt **4 tablespoons butter** in a large bowl in the microwave (or in a small pot on the stove over medium heat).



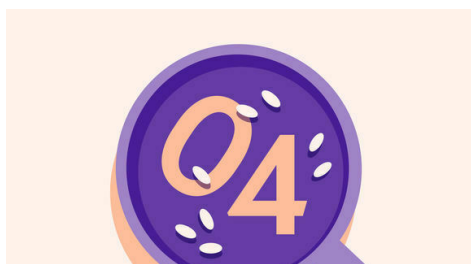
#### 2. Make & bake crust

To bowl with **melted butter**, add **1 cup self-rising flour**, **¼ cup sugar**, and **a pinch of salt**; stir with a fork 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 the oven and let cool 5 minutes.



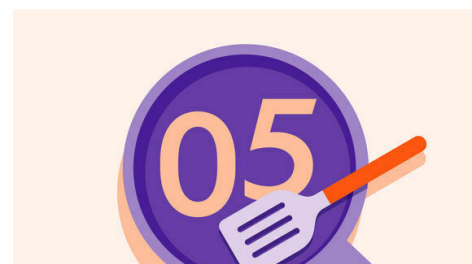
#### 3. Make filling

Meanwhile, use a hand-held or stand mixer to beat **1 large egg**, **½ cup sugar**, and **softened cream cheese** in a large bowl 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**, add **pumpkin purée**, **1½ teaspoons pumpkin pie spice**, **1 large egg**, and **½ cup sugar**; stir to combine until smooth.



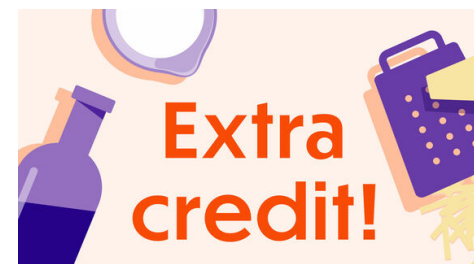
#### 4. Assemble & bake bars

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 jiggy), 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, place in the fridge to chill, at least 4 hours or preferably overnight. Cut **chilled pumpkin pie cheesecake** 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.