

EGGNOG CHEESECAKE BARS

INGREDIENTS:

FOR CRUST:

- 1 ½ 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
- ¾ cup granulated sugar
- 2 large eggs plus
- 1 large egg yolk
- ¾ cup whole milk
- 2 tablespoons flour
- ¼ teaspoon salt
- ½ teaspoon LorAnn Eggnog Super-Strength
- 1 teaspoon LorAnn Madagascar Vanilla Bean Paste or Extract
- Ground nutmeg for dusting



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.