

White Chocolate Raspberry Cheesecake Bars

Ingredients

- 12 Oreo Cookies (finely crushed)
- 2 T Butter
- 3 Baker's White Chocolate (squares)
- 16 oz Cream Cheese (softened)
- 1/2 c Sugar
- 1 t Vanilla Extract
- 2 Eggs
- 1/4 c Raspberry Preserves

Instructions

- 1.Heat oven to 350 degrees. Mix cookie crumbs and butter; press onto bottom of 8-inch square pan. Melt 2 chocolate squares as directed on package.
- 2.Beat cream cheese, sugar, and vanilla with mixer until blended. Add melted chocolate; mix well. Add eggs, one at a time, mixing on low speed after each just until blended. Pour over crust.
- 3.Bake 25 to 28 minutes or until center is almost set. Cool 5 minutes; spread with preserves. Melt remaining chocolate square; drizzle over cheesecake. Cool cheesecake. Refrigerate 4 hours. Cut into 18 bars.