

# Blueberry Cheesecake Bars

## Ingredients

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6 T Butter (melted)  
2 c Graham Cracker Crumbs  
16 oz Cream Cheese (softened)  
3/4 c Sugar  
2 Eggs  
1 t Vanilla Extract  
8 oz Blueberry Jam  
1 c Blueberries

## Instructions

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1.Preheat oven to 350 degrees. Pour melted butter into 13x9-inch baking pan. Sprinkle crumbs over butter; mix well. Press firmly and evenly onto bottom of pan.

2.Beat cream cheese until smooth. Add sugar, eggs, and vanilla, beating until well blended; set aside. Stir jam until softened. Spread jam evenly over crust; sprinkle with blueberries. Top with cream cheese mixture.

3.Bake 30 minutes or until slightly puffed. Cool completely in pan then refrigerate for 3 hours. Cut into 24 bars to serve. Refrigerate leftover bars for up to 3 days.