

MIXED BERRY CHEESECAKE CRUMBLE BARS

INGREDIENTS

for the graham cracker crust

1 1/2 cups graham cracker crumbs

4 Tablespoons salted butter, melted

2 Tablespoons granulated sugar

for the cheesecake filling

10 ounces (1 1/4 blocks) cream cheese, softened to room temperature

1/2 cup granulated sugar

1/4 cup plain or vanilla Greek yogurt

1 teaspoon vanilla extract

1 large egg, plus 1 egg yolk

for the berry compote layer

1/2 cup strawberry jam

1/2 cup fresh strawberries, sliced or chopped

1/4 cup fresh blueberries

1/4 cup fresh raspberries

1/4 cup fresh blackberries (optional)

1/4 cup fresh red currants (optional)

1/2 cup granulated sugar

2 tablespoons cornstarch

for the crumble topping

1/2 cup graham cracker crumbs

1/4 cup all-purpose flour

1/3 cup light brown sugar, packed

5 tablespoons salted butter, melted

DIRECTIONS

Start with the berry compote as it is best to cool completely. In a medium sauté pan, combine strawberry jam, prepared fresh berries, granulated sugar and cornstarch. Toss until the strawberries are completely coated. Then turn the heat to medium and let the berries come to a light simmer, popping or melting into a compote. Remove to a work bowl and let cool completely.

Continue with the crumble topping as that way, you can let the crumble chill a bit in the fridge, then baked separate but at the same time as the crust. In a small mixing bowl, combine graham cracker crumbs, all-purpose flour, light brown sugar, and melted butter, and mix until a crumbly mixture forms. Place on a small, parchment lined baking tray in the fridge while you work on the rest of the bars.

Heat the oven to 325F. Prepare a 9x9-inch baking dish with parchment paper or foil lining and cooking spray. Set aside.

Combine graham cracker crumbs, melted butter and granulated sugar in a small mixing bowl. Mix until combined. Place mixture in prepared baking dish and press firmly into an even layer. Bake for 20 minutes then allow to cool. At the same time, bake the crumble separately on the baking tray. Allow to cool.

In a large mixing bowl with a hand mixer or in the work bowl of your stand mixer, beat softened cream cheese and granulated sugar until smooth and creamy. Add Greek yogurt and vanilla extract. Mix until combined. Add the egg and yolk and mix just until combined. Pour the cheesecake batter over the cooled crust and spread into an even layer. Bake for 1 hour and 10 minutes then allow to cool a wee bit.

Spoon the berry layer on to the cream cheese and sprinkle the crumble topping evenly over top of the berry layer. Bake for an additional 15 minutes or until the crumble topping is golden and the center only slightly jiggles.

Remove from the oven and allow to cool at room temperature. Transfer to the refrigerator and chill for at least 4-6 hours before serving.