

# PUMPKIN CHEESECAKE BARS



## Ingredients *Yield: 12 servings*

Reorder No.	Description	Amount
299405	GFS® Unsalted Butter	6 Tbsp.
462961	Graham Crackers, crushed	10
163562	Gordon Choice® Cream Cheese	32 oz.
505412	Gordon Choice Large Grade A Shell Eggs	4
110736	Kitchen Essentials® Imitation Vanilla Flavoring	1 Tsp.
675981	Granulated Sugar	1 ½ cups
Market item	Pumpkin Puree	15 oz.
<b>Topping</b>		
299405	GFS Unsalted Butter	½ cup
227528	GFS Bleached All-Purpose Flour	1 cup
860311	Light Brown Sugar	½ cup
Market item	Chocolate Chunks	½ cup
224723	Trade East® Ground Cinnamon Spice	1 Tbsp.

## Preparation Instructions

*Wash hands.*

Preheat the oven to 325°F.

In a medium bowl, combine the melted butter and crushed graham crackers. Evenly spread the mixture on the bottom of a greased 9 x13-inch baking pan. Place in refrigerator to chill.

In a large bowl, combine the cream cheese, eggs, vanilla, and sugar. Stir until mixture is smooth. Spread half of the cheesecake batter into the chilled baking pan. Place in freezer.

Add the pumpkin puree to the remaining cheesecake mixture and stir until well blended.

Evenly spread the pumpkin cheesecake mixture over frozen cheesecake mixture.

Bake for 30 minutes.

Make the crumb topping: in a medium bowl, combine the butter, flour, brown sugar, chocolate, and cinnamon. Stir until well blended.

Top the cheesecake with the crumble topping and bake for another 25 minutes. Cool cheesecake until it reaches room temperature. Cut into bars. Serve with whipped cream and pumpkin spice, if desired.