

Cheesecake Bars (with Dulce de Leche)

Crust:

- 1 pkg graham crackers
- 2 tablespoons sugar
- 5 tablespoons butter, melted

Filling:

- 1 (13 oz) can Dulce de Leche (ethnic isle or by sweetened condensed milk)
- 2 (8 oz.) pkgs cream cheese, at room temperature
- 1/2 cup granulated sugar
- 2 eggs
- 2 teaspoons vanilla extract

Ganache:

- 4 ounces bittersweet chocolate, coarsely chopped
- 4 tablespoons unsalted butter, cut into pieces
- 2 teaspoons light corn syrup
- 1 tablespoon heavy cream (or chocolate liqueur)



- ✦ Crust: preheat oven to 325F. Line the bottom and sides of an 8-inch square pan with parchment or paper, leaving a 2-inch overhang on all sides. Spray parchment paper with non-stick spray
- ✦ Grind the graham crackers with the sugar in a food processor. Add the butter and mix it all together. Press mixture evenly onto bottom of baking pan. Bake 10 min., cool 5-10 min.
- ✦ Filling: spread Dulce de Leche evenly over the graham crust and completely cool the crust
- ✦ Beat the cream cheese on medium-high speed until light and fluffy. Add the sugar and beat on medium-high for another 1-2 min. Add the eggs, one at a time, beating well after each addition and scraping down the sides of the bowl if necessary. Beat in the vanilla extract
- ✦ Pour the cream cheese mixture over the Dulce de Leche layer, spread evenly, and bake for appx. 45 min., the center should still slightly jiggle. Remove from the oven and cool completely, appx. 2-3 hours
- ✦ Ganache: heat the chocolate, butter, light corn syrup and cream/liqueur in a double boiler until smooth. Cool 10-15 min. and pour the glaze over the cheesecake, tilting the pan to make sure the ganache is spread evenly. Chill 2-3 hours
- ✦ Lift the cheesecake out of the pan using the parchment/max paper handles. Slice into small pieces using a sharp knife. Wipe the knife clean after each cut if you want your pieces come out "clean"