

Red Velvet Cheesecake Bars

CRUST

10-12 2"x2" Chocolate graham crackers squares (about 2.5 oz) crushed

¼ cup melted butter

¼ cup sugar

Preheat oven to 350. Combine 3 ingredients in a bowl and stir thoroughly. Place in a well buttered or greased 9"x12" baking dish. Flatten out and press with palm of hand or flat bottomed object like a measuring cup or glass. Bake for 10 min then remove to cool completely.

FILING

¾ cup sour cream

12 oz cream cheese (softened)

¾ cup sugar

1 egg & 2 egg yolks (beaten)

¼ cup buttermilk

1 tsp vanilla

1 tsp white vinegar

5 tsp unsweetened cocoa powder

1 (1 oz) bottle red food coloring

Lower oven temp to 300. Put sour cream in mixing bowl and mix by itself to coat beater and bowl (makes for easier removal later). Add cream cheese and sugar. Mix on medium to high speed until smooth with no lumps. Scrape bottom of bowl with spatula to make sure everything is combined. Turn mixer to slow or medium speed add eggs, buttermilk, vanilla, and vinegar. Mix until combined and scrape bowl again. Add cocoa and food coloring. Mix on slow scrape bottom of bowl and mix again until everything is combined and uniform. Pour in crust and bake for about 35 minutes. When the outside edges are set, but the middle is still a little loose, turn off oven and let it sit in the oven for another 15-20 min then remove to cool. After it has cooled enough that you can handle the pan, place in refrigerator for at least six hours.

ICING

4 oz cream cheese (softened)

4 tbsp butter (softened)

2 cups powdered sugar

2 tsp vanilla extract

Combine together and spread over cooled cheese cake.

Makes

12-18 servings