

Blueberry Swirl Cheesecake Bar

*Best Loved Desserts - 2013 Cookbook
Better Homes and Gardens Magazine*

Servings: 36

*2 tablespoons granulated sugar
2 teaspoons cornstarch
1 cup fresh or frozen blueberries
1/4 cup orange juice
2 cups all-purpose flour
1/2 cup powdered sugar
1 cup butter
1 package (8 ounce) cream cheese,
softened
1/2 cup granulated sugar
1 tablespoon all-purpose flour
2 eggs, lightly beaten
1 teaspoon vanilla
powdered sugar (optional)*

Preparation Time: 25 minutes

Bake: 40 minutes

Preheat the oven to 350 degrees.

Line a 13x9x2-inch baking pan with foil, extending the foil over the edges of the pan; set aside.

In a small saucepan, stir together the sugar and cornstarch. Stir in the blueberries and orange juice. Cook and stir over medium heat until thickened and bubbly. Set aside.

For the crust: In a large bowl, stir together two cups of flour and the powdered sugar. Cut in the butter until fine crumbs form (the mixture will still be crumbly). Pat the mixture firmly into the prepared pan. Bake for 20 minutes.

Meanwhile, in a bowl beat the cream cheese, granulated sugar and one tablespoon of flour until smooth. Beat in the eggs and vanilla until combined. Pour over the hot baked crust, spreading evenly. Spoon the blueberry mixture in small mounds over the cheese layer. Use a table knife to swirl the mixtures together.

Bake for 20 minutes or until the center is set. Cool in the pan on a wire rack for one hour. Cover and chill at least one hour.

Remove the bars from the pan by lifting up on the foil. Cut into bars. If desired, sprinkle with powdered sugar.

Per Serving (excluding unknown items): 119 Calories; 8g Fat (57.6% calories from fat); 2g Protein; 11g Carbohydrate; trace Dietary Fiber; 33mg Cholesterol; 75mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 1 1/2 Fat; 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	119	Vitamin B6 (mg):	trace
% Calories from Fat:	57.6%	Vitamin B12 (mcg):	.1mcg
% Calories from Carbohydrates:	37.0%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	5.4%	Riboflavin B2 (mg):	.1mg
Total Fat (g):	8g	Folacin (mcg):	14mcg
Saturated Fat (g):	5g	Niacin (mg):	trace
Monounsaturated Fat (g):	2g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	trace
Cholesterol (mg):	33mg	% Deficient:	0.0%
Carbohydrate (g):	11g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	1/2
Protein (g):	2g	Lean Meat:	0
Sodium (mg):	75mg	Vegetable:	0
Potassium (mg):	24mg	Fruit:	0
Calcium (mg):	9mg	Non-Fat Milk:	0
Iron (mg):	trace	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates:	1/2
Vitamin C (mg):	1mg		
Vitamin A (i.u.):	302IU		
Vitamin A (r.e.):	80RE		

Nutrition Facts

Servings per Recipe: 36

Amount Per Serving

Calories 119 **Calories from Fat:** 69

% Daily Values*

Total Fat 8g	12%
Saturated Fat 5g	23%
Cholesterol 33mg	11%
Sodium 75mg	3%
Total Carbohydrates 11g	4%
Dietary Fiber trace	1%
Protein 2g	
Vitamin A	6%
Vitamin C	1%
Calcium	1%
Iron	3%

* Percent Daily Values are based on a 2000 calorie diet.