

Festive Cranberry Cheese Squares

Servings: 16

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 10 minutes

Bake Time: 40 minutes

2 cups unsifted flour

1 1/2 cups oats

3/4 cup + 1 tbsp brown sugar, firmly packed

1 cup butter or margarine, softened

1 package (8 oz) cream cheese, softened

1 can (14 oz) sweetened condensed milk

2 eggs

1 jar (27 oz) None-Such ready-to-use Mincemeat

2 tablespoons cornstarch

1 can (16 oz) whole berry cranberry sauce

Preheat oven to 350 degrees.

In mixing bowl, beat flour, oats, 3/4 cups sugar, and butter until crumbly.

Reserving 1 1/2 cups of crumb mixture, press remaining crumb mixture on bottom of a greased 15x10 inch jellyroll pan.

Bake 15 minutes or until lightly browned.

In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth; beat in eggs.

Spread mixture over baked crust; top with mincemeat.

Combine remaining 1 tablespoon sugar with cornstarch. Stir in cranberry sauce. Spoon mixture over mincemeat. Top with reserved crumb mixture.

Bake 40 minutes or until golden. Cool. Chill.

Cut into squares. Garnish as desired. Refrigerate leftovers.

Per Serving (excluding unknown items): 366 Calories; 20g Fat (48.6% calories from fat); 8g Protein; 40g Carbohydrate; 2g Dietary Fiber; 80mg Cholesterol; 196mg Sodium. Exchanges: 1 1/2 Grain(Starch); 1/2 Lean Meat; 4 Fat; 1 Other Carbohydrates.