

Dessert

Rhubarb Cheesecake Squares

Taste of Home

Servings: 16

Preparation Time: 20 minutes

35 minutes

1 1/4 cups all-purpose flour
1/2 cup old-fashioned oats
1/2 cup packed brown sugar
1/2 cup cold butter
1 package (8 oz) cream cheese, softened
3/4 cup sugar
1/2 teaspoon salt
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
1 egg, slightly beaten
1 1/2 cups fresh or frozen rhubarb, finely chopped

Preheat oven to 350 degrees.

In a small bowl, combine the flour, oats and brown sugar. Cut in butter until crumbly. Set aside one cup of crumb mixture; press remaining mixture onto the bottom of a greased 9-inch square baking pan. Set aside.

For the filling, in a small bowl, beat cream cheese and sugar until smooth. Beat in the salt, vanilla, cinnamon and nutmeg. Add the egg; beat on low speed just until combined. Stir in the rhubarb. Pour over the crust. Sprinkle with reserved crumb mixture.

Bake for 35 to 40 minutes or until set.

Cool on a wire rack for one hour. Refrigerate for at least two hours.

Cut into squares.

Per Serving (excluding unknown items): 204 Calories; 11g Fat (48.7% calories from fat); 3g Protein; 24g Carbohydrate; trace Dietary Fiber; 45mg Cholesterol; 175mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 2 Fat; 1 Other Carbohydrates.