



## Apricot Cheesecake Bars

**PREP:** 25 min; **BAKE:** 40 min; **CHILL:** 3 hr

Makes 64 bars

*Fool guests by making them think you made two desserts. Spread apricot preserves over half the bars and raspberry preserves over the other half.*



- 2 cups Gold Medal® all-purpose flour
- 3/4 cup margarine or butter, softened
- 1/4 cup granulated sugar
- 1/3 cup light corn syrup
- 1/2 teaspoon salt
- 2 packages (8 ounces each) cream cheese, softened
- 3 eggs
- 1 cup light corn syrup
- 2 teaspoons vanilla
- 3/4 cup apricot preserves
- Powdered sugar, if desired

1. Heat oven to 375°. Grease bottom and sides of rectangular pan, 13x9x2 inches. Beat flour, margarine, granulated sugar, 1/3 cup corn syrup and the salt in large bowl with electric mixer on medium speed until dough forms. Press evenly in pan.
2. Beat cream cheese in medium bowl on medium speed until smooth. Beat in eggs until well blended. Beat in 1 cup corn syrup and the vanilla until smooth. Pour over dough.
3. Bake 35 to 40 minutes or until edges are light golden brown and filling is set (filling may appear puffy). Stir preserves; spread over hot bars. Refrigerate at least 3 hours until chilled.
4. For bars, cut into 8 rows by 4 rows; cut bars diagonally in half. Sprinkle with powdered sugar just before serving. Store covered in refrigerator.

**1 Bar:** 98 calories (45 calories from fat); 5 g fat (3 g saturated); 23 mg cholesterol; 65 mg sodium; 12 g carbohydrate (0 g dietary fiber); 1 g protein.