

Merry Berry Cheese Bars

Prep time:

25
minutes

makes 24-36 bars

- 2 cups unsifted flour
- 1 1/2 cups oats
- 3/4 cup + 1 tbsp. firmly packed brown sugar
- 1 cup butter or margarine, softened
- 1 (8-oz.) package cream cheese, softened
- 1 (14-oz.) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)
- 1/4 cup ReaLemon® Lemon Juice from Concentrate
- 1 (16-oz.) can whole berry cranberry sauce
- 2 tbsp. corn starch

1. Preheat oven to 350°. With mixer, beat flour, oats, 3/4 cup sugar & butter until crumbly. Set aside 1 1/2 cups mixture; press remaining mixture on bottom of greased 13x9-inch baking pan. Bake 15 min. or until lightly browned.
2. With mixer, beat cheese until fluffy. Gradually beat in Eagle® Brand until smooth, stir in ReaLemon®. Spread over baked crust. Combine cranberry sauce, corn starch and remaining 1 tbsp. sugar. Spoon over cheese layer. Top with reserved crumb mixture.
3. Bake 45 min. or until golden. Cool & cut into bars. Refrigerate leftovers.

Tip: Cut into large squares. Serve warm, top with ice cream.

It's time for a treat.

