

## **PREMIER CHEESECAKE CRANBERRY BARS**

(recipe from Linda W.)

2 cups flour  
1 ½ cups quick-cooking oats  
¼ cup packed brown sugar  
1 cup butter, softened  
12 oz. pkg. white chocolate chips  
8 oz. pkg. cream cheese, softened  
14 oz. can sweetened condensed. Milk  
¼ cup lemon juice  
1 tsp. vanilla  
1 can whole berry cranberry sauce (I prefer Trader Joe's "fresh" sauce sold in the refrigerated section)  
2 Tbs. cornstarch

Combine flour, oats and brown sugar in large bowl. Cut in the butter until crumbly. Stir in the white chocolate chips. Set aside 2 ½ cups of this mixture to be used as topping. With floured fingers, press remaining mixture into a greased 13x9x2 inch pan.

Beat cream cheese until smooth and creamy. Add condensed milk, lemon juice and vanilla; mix until smooth. Pour over crust layer.

Combine cranberry sauce and cornstarch and spoon over the cream cheese mixture. Sprinkle reserved morsel mixture over top of all.

Bake at 350 degrees for 35-40 minutes or until the center is set.

Cool completely on wire rack. Cover and refrigerate up to one day. Cut into bars.

[www.servinguplove.blogspot.com](http://www.servinguplove.blogspot.com)