

Merry Berry Cheese Bars

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Yield: 24 to 36 bars

2 cups unsifted flour
1 1/2 cups oats
3/4 cup + 1 tablespoon
firmly packed brown sugar
1 cup butter or margarine,
softened
1 Package (8 Ounce) cream
cheese, softened
1 can (14 ounce)
sweetened condensed milk
1/4 cup lemon juice
1 can (16 ounce) whole
berry cranberry sauce
2 tablespoons cornstarch

Preparation Time: 25 minutes

Preheat the oven to 350 degrees.

With a mixer, beat the flour, oats, 3/4 cup of sugar and the butter. until crumbly. Set aside 1-1/2 cups of the mixture. Press the remaining mixture on the bottom of a greased 13x9-inch baking pan.

Bake for 15 minutes or until lightly browned.

With a mixer, beat the cheese until fluffy. Gradually beat in the condensed milk until smooth. Stir in the lemon juice.

Spread over the baked crust.

In a bowl, combine the cranberry sauce, cornstarch and the remaining one tablespoon of sugar. Spoon over the cheese layer. Top with the remaining reserved crumb mixture.

Bake for 45 minutes or until golden.

Cool and cut into bars.

Refrigerate the leftovers.

Per Serving (excluding unknown items): 5934 Calories; 310g Fat (46.3% calories from fat); 109g Protein; 699g Carbohydrate; 32g Dietary Fiber; 855mg Cholesterol; 3024mg Sodium. Exchanges: 23 1/2 Grain(Starch); 3 1/2 Lean Meat; 1/2 Fruit; 59 1/2 Fat; 21 1/2 Other Carbohydrates.