

DULCE DE LECHE CHEESECAKE BARS

(from Fantastical Sharing of Recipes)

for the crust:

- 1 sleeve graham crackers
- 2 Tbsp. sugar
- 3 Tbsp. butter, melted

for the filling:

- 12 oz. dulce de leche
- 2 (8 oz.) package cream cheese, room temp
- 1/2 cup sugar
- 2 eggs
- 2 tsp. vanilla

for the glaze:

- 4 oz. bittersweet chocolate, chopped
- 4 Tbsp. butter
- 2 tsp. corn syrup
- 1 Tbsp. heavy cream

Prepare an 8-inch square pan with parchment paper and non-stick spray.

Grind crackers with sugar in a food processor. Stir in butter. Cover the bottom of the pan pressing the crumbs well with your fingers. Bake at 325* for 10 minutes and cool on a wire rack for 5 minutes. Pour dulce de leche on the crust and refrigerate.

Make the filling: beat cream cheese for 3 minutes. Add sugar and beat another 2 minutes. Add eggs and vanilla; beat just until incorporated. Spread filling on top of dulce de leche layer. Bake for 45 to 55 minutes. Cool for 2 hours.

For glaze: Heat all ingredients in a saucepan or double broiler, stirring until smooth. Cool for 10 minutes and pour over cooled filling. Chill for at least 30 minutes. Let sit at room temp for 10 minutes before cutting.