

Oatmeal Cream Cheese Bars

Recipe By Yossi and Malky Levine



Cooking and Prep: 
5.5 h

Serves:  25

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Mehadrin Dairy

We're huge oatmeal fans, so I couldn't resist incorporating it into a dairy recipe.

The heavenly blend of flavors will have you reaching for "just another one."

Ingredients (10)

Crust/Crumble

- 2 cups flour
- 1 and 1/2 cups oats
- 1 cup brown sugar
- 1/2 teaspoon cinnamon
- 1 and 1/2 sticks Mehadrin Butter, softened

Cheese Filling

- 2 (8-oz.) J&J Whipped Cream Cheese
 - 6 ounces Mehadrin Farmer Cheese
 - 1 cup sugar
 - 2 eggs
 - 1 teaspoon **Gefen Vanilla Extract**
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Start Cooking

Prepare the Bars

1. Preheat oven to 350 degrees Fahrenheit.
2. Combine flour, oats, sugar and cinnamon in a bowl. Add butter and mix by hand until mixture holds together when pinched.
3. Set aside half the mixture. Line a 9- x 13-inch pan and press half the mixture evenly into the pan.
4. Bake 12-15 minutes until crust is golden.
5. For the filling, blend all ingredients until well combined. Poor over cooled crust and spread evenly. Sprinkle the remaining crust mixture over the cream cheese layer.
6. Bake 40-45 minutes until the top is golden brown.
7. Cool at room temperature. Cover and refrigerate for two hours. Use a sharp knife to cut into bars. Optional: Sprinkle with confectioners' sugar before serving.