



Maple Cheesecake Bars

Developed by Chef Jason Baker, JT Bakers, Greenwich, NY

Yields 24 bars

Maple Short-crust

- 3/4 cup butter – softened
- 1/3 cup SweeTrees Maple Syrup
- 1/2 tsp. vanilla extract
- 2 cups flour
- 1/2 tsp. Salt

Cheesecake

- 1 lb. (two 8 oz. Pkgs.) cream cheese, softened
- 1/2 cup sour cream
- 2 eggs
- 3/4 cup SweeTrees Maple Syrup
- 1 tsp. vanilla extract
- 1 tsp. lemon juice
- 2 cups chocolate chips, melted
- 8 oz. jar SweeTrees Maple Cream

Preheat oven to 400°F.

Prepare Maple Short-crust: cream butter. Beat in SweeTrees Maple Syrup and vanilla. Add flour and salt and blend. Press into 9”x13” pan.

To assemble cheesecake, pour melted chocolate over crust, spread with about 3/4 of the jar of SweeTrees Maple Cream and set aside. Beat cream cheese, scraping sides of bowl, until light and completely smooth. Beat in sour cream, then eggs (one at a time). Gradually beat in SweeTrees Maple Syrup followed by vanilla and lemon juice. Pour over chocolate.

Bake 15 minutes at 400°F, then reduce heat to 350°F and continue to bake for 30 minutes. Cool and chill. Drizzle with the remaining SweeTrees Maple Cream and some melted chocolate before cutting bars. Serve with fresh whipped cream and Maple Weekend™ Coffee or Tea.