

Baked Cheesecake Bars

Crust:

1/3 cup vegetable shortening	1 cup flour
1/3 cup packed light brown sugar	1/2 cup chopped walnuts

Filling:

7 oz. Cream cheese, at room temperature	2 tbsp. milk
1/4 cup white sugar	1 tbsp. Fresh lemon juice
1 large egg	1/2 tsp. Vanilla extract

Preheat oven to 350°.

Crust:

Cream the shortening and brown sugar in a large bowl. Gradually blend in flour. Stir in walnuts. The mixture will be crumbly. Reserve 1 cup of the crust mixture and press the remaining mixture evenly into the bottom of an 8-inch baking pan. Bake 15 minutes.

Filling:

In large bowl, beat the cream cheese and sugar until smooth. Beat in egg, milk, lemon juice and vanilla until well blended. Spread filling over warm crust. Sprinkle with the reserved crust mixture. Bake for 25 minutes or until firm to the touch.

Cool in the pan on a rack before cutting into bars.

Variation:

Substitute almonds for walnuts

Substitute almond extract for vanilla extract