

Snicker-Doodle Cheesecake Bars

INGREDIENTS

FOR THE CHEESECAKE LAYER

- 2 blocks cream cheese, softened
- 1/3 c. xes sweetener or [gentle sweet](#)
- 2 large eggs
- 1/2 tsp. vanilla extract
- pinch of [mineral salt](#)

FOR THE SNICKER-DOODLE LAYER

- 1 c [baking blend](#)
- 1 c [oat fiber](#)
- 1/2 tsp. baking soda
- 1 1/2 tsp. ground cinnamon
- 1/4 tsp. [mineral salt](#)
- 2 sticks butter, softened
- 3/4 c. xes sweetener or [gentle sweet](#)
- 1 tsp [black strap molasses](#)
- 2 large eggs
- 1 tsp. [vanilla extract](#)
- 2 Tbsp [sweet blend](#) mixed with 1/2 tsp cinnamon, for sprinkling

DIRECTIONS

1. Preheat oven to 350° and grease a 9"-x-13" baking pan with cooking spray.
2. Prepare cheesecake layer: In a large bowl, beat cream cheese and gentle sweet until fluffy. Add eggs, vanilla, and salt and beat until combined.
3. Prepare snicker-doodle layer: In a medium bowl, whisk together baking blend, oat fiber, baking soda, cinnamon, and salt. In a large bowl, beat butter, gentle sweet, and molasses with a hand mixer until pale and fluffy, about 3 minutes. Add eggs and vanilla and mix until just combined. Gradually add the dry mixture and mix on low until just combined.
4. Press about two-thirds of the snicker-doodle dough into an even layer in the bottom of the pan and sprinkle with half of the cinnamon/gentle sweet mixture.
5. Pour cheesecake batter on top and smooth with a rubber spatula.
6. Break up the remaining snicker-doodle dough into small clumps and sprinkle over the cheesecake layer, then sprinkle with more cinnamon sugar.
7. Bake until the edges are set and the center of the cheesecake mixture is only slightly jiggly about 30 minutes.
8. Let cool completely before slicing into squares.