

# MIXED BERRY CHEESECAKE SQUARES



## INGREDIENTS FOR TOPPING

- 2 T Sugar **OR** Sugar Substitute
- 2 t Cornstarch
- 2 T Lemon juice
- 2 T Water
- 1 1/2 C Berries ( fresh or frozen) ( a mix of strawberries, blueberries, blackberries & raspberries)

## INGREDIENTS FOR CHEESECAKE

- 5 T Butter **OR** margarine (unsalted) (melted)
- 1 1/2 C Graham cracker crumbs (low fat)
- 8 oz. Cream cheese **OR** Neufatchel **OR** fat-free cream cheese (at room temperature)
- 1/2 C Sugar
- 1 Egg (at room temperature)
- 1/2 t Vanilla extract
- 1 t Lemon zest

## DIRECTIONS

- 1 Pre-heat the oven to 350 F & line an 8 x 8-inch square pan with parchment paper
- 2 For the topping, stir together all the topping ingredients in a non-reactive pan over medium heat
- 3 Stir until the mix boils & begins to thicken
- 4 Set aside to cool
- 5 For the cheesecake base, stir the melted butter or margarine & graham crackers crumbs together
- 6 Transfer the base mix to the prepared pan & press with a cup or flat knife into an even layer
- 7 Bake in the oven for 5 - 7 minutes
- 8 In a medium bowl, blend the cream cheese & the sugar with an electric mixer until smooth
- 9 Scrape down the sides & then add the egg, vanilla & lemon zest
- 10 Mix again until smooth
- 11 Pour the cheesecake mix into the pan
- 12 Place spoonfuls of the fruit on top
- 13 Using a knife, create swirls on the surface
- 14 Bake in the oven until brown on the edges, about 30 minutes
- 15 Let cool for at least 30 minutes before refrigerating for 3 hours

## NOTES

To serve, cut into 16 servings.