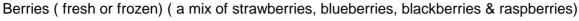
MIXED BERRY CHEESECAKE SQUARES

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

5 T





INGREDIENTS FOR CHEESECAKE

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

Butter OR margarine (unsalted) (melted)

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 margaine & 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.