



recipe for

Maple Cheesecake Bars

with Maple Short-crust



**New York State Maple
Producers Association, Inc.**

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 Pure NYS Maple Syrup
1/2 tsp Vanilla Extract
2 cups Flour
1/2 tsp Salt

Cheesecake

1 lb (two 8 oz packages) Cream Cheese, softened
1/2 cup Sour Cream
2 Eggs
3/4 cup Pure NYS Maple Syrup
1 tsp Vanilla Extract
1 tsp Lemon Juice
2 cups Chocolate Chips, melted
8 oz jar Pure NYS Maple Cream

Preheat oven to 400°F.

Prepare Maple Short-crust: Cream butter. Beat in 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 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 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 maple cream and some melted chocolate before cutting bars. Serve with fresh whipped cream and Maple Weekend™ Coffee or Tea.

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