



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Peanut Butter Cheesecake Bars

For Filling:

16 oz cream cheese, softened

1 cup granulated sugar

1/4 cup all-purpose flour

12 oz Carnation Evaporated Milk

2 large eggs

1 tablespoon vanilla extract

6 oz Nestle Toll House Peanut Butter & Milk Chocolate Morsels

For Crust:

2 cups graham cracker crumbs

1 stick butter, melted

1/3 cup granulated sugar

Preheat oven to 325 degrees.

Combine graham cracker crumbs, butter and sugar in a medium bowl; press onto bottom of an ungreased 13 x 9 inch baking pan.

For filling:

Beat cream cheese, sugar and flour in large mixer bowl until smooth. Gradually beat in evaporated milk, eggs and vanilla extract. Set aside

Microwave morsels in a medium sized microwavable bowl at 70% for 1 minute. Stir, microwave an additional 10-20 seconds stirring until smooth.

Stir 1 cup of the cream cheese mixture into the melted chocolate.

Pour remaining cream cheese mixture over crust. Pour chocolate mixture over cream cheese mixture. Swirl mixtures with spoon pulling plain cheese mixture up to surface. Bake for 40-45 minutes or until set. Cool completely on wire rack, refrigerated until firm. Cut into bars.