THE J.M. SMUCKER Co

Pumpkin Crumble Cheesecake Bars

Prep Time	Cook Time	Serves	Difficulty
15 mins	45 mins	24	N/A

Ingredients

- **Crust:**
- 1 1/4 cups (300 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 cup (125 mL) **Robin Hood®** Oats

  Robin Hood® Quick Oats

- 1/2 cup (125 mL) packed brown sugar
- 1/2 tsp (2 mL) baking powder
- 1/2 cup (125 mL) butter, melted
- **Filling:**
- 1 pkg (250 g) cream cheese, softened
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk
- 2 cups (500 mL) pumpkin puree (not filling)
- 2 eggs
- 1 1/2 tsp (7 mL) pumpkin pie spice
- **Streusel Topping:**
- 1 cup (250 mL) brown sugar
- 1 cup (250 mL) chopped nuts
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) pumpkin pie spice
- 1/4 cup (50 mL) butter

Directions

Step 1:

Preheat oven to 350°F (180°C). Line a 9” x 13” (3.5L) baking pan with parchment paper.

Step 3:

Combine ingredients and press into prepared pan. Bake 10 minutes.

Step 5:

Beat cream cheese until fluffy. Add remaining ingredients and beat until combined. Pour over crust.

Step 7:

Combine first 4 ingredients in bowl. Cut in butter until mixture resembles coarse meal. Drop over filling.

Step 8:

Bake in preheated oven 30 – 35 minutes or until set. Cool and refrigerate at least 6 hours or overnight.

Images

