THE J.M. SMUCKER Co

Strawberry Almond Cheesecake Squares

Prep Time	Cook Time	Serves	Difficulty
30 mins	45 mins	36	N/A

Ingredients

- **Crust:**
- 2 cups Robin Hood® Original All Purpose Flour

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- 3/4 cup packed brown sugar
- 3/4 cup finely chopped almonds
- 3/4 cup butter
- **Filling:**
- 2 pkgs cream cheese, softened
- 2/3 cup granulated sugar
- 2 eggs
- 1/2 tsp almond extract
- 1 cup strawberry jam
- 3/4 cup sliced almonds

Directions

Step 1:

Preheat oven to 350°F (180°C). Grease a 13” x 9” (3 L) baking dish and line with parchment paper overlapping two sides for easy removal.

Step 3:

Combine flour, sugar and almonds in medium bowl. Cut in butter with pastry blender or two knives until crumbly. Reserve 3/4 cup (175 mL) for topping.

Step 4:

Press remainder of crust into prepared baking dish.

Step 5:

Bake in preheated oven for 12 to 15 minutes, or until edges are golden.

Step 7:

Beat cream cheese, sugar, eggs and almond extract until smooth. Spread evenly over hot crust.

Step 8:

Bake in preheated oven for 15 minutes longer.

Step 9:

Stir jam until smooth. Spread over filling. Stir sliced almonds into reserved crumble mixture. Sprinkle over jam.

Step 10:

Bake in preheated oven for 15 minutes longer. Cool completely on wire rack. Chill 3 hours or overnight before cutting into squares. Store in refrigerator or freezer.

Images

