THE J.M. SMUCKER Co

Strawberry Cheesecake Squares

Prep Time	Cook Time	Serves	Difficulty
30 mins	50 mins	30	N/A

Ingredients

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

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- 1/2 cup granulated sugar
- 2/3 cup butter
- **Filling:**
- 1 lb cream cheese
- 3/4 cup granulated sugar
- 2 eggs
- 1 tbsp lemon juice
- 1 cup Smucker's®M Pure Strawberry JamSeedless Strawberry Jam
- 1 cup chopped fresh strawberries

Directions

Step 2:

Preheat oven to 350°F (180°C). Grease a 13” x 9” (33 cm x 23 cm) cake pan.

Step 3:

Combine flour and sugar in medium bowl. Cut in butter with pastry blender or two knives until crumbly. Press in prepared pan.

Step 4:

Bake in centre of preheated oven for 15 to 20 minutes or until lightly golden. Let cool on rack while preparing filling.

Step 6:

Beat cream cheese and sugar in large mixer bowl on medium speed until smooth. Add eggs and lemon juice, beating until smooth.

Step 7:

Spread jam evenly over crust. Sprinkle strawberries on top. Pour cream cheese mixture evenly over strawberries.

Step 8:

Bake in preheated oven for 25 to 30 minutes longer or until set. Cool completely on rack. Cut into squares.

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