



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®<sup>M</sup> 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.

## Images

