
Blueberry Cream Cheese Squares

Servings: 12

*creamy and delicious; good use of Togus Pond berries
Original recipe from June/July 2009 Cooking Pleasures*

It may need to cook 5-10 minutes more to puff around the edges in my All Clad baking pan

CRUST

2 1/2 cups graham cracker crumbs

1/2 cup butter, melted

1/4 cup powdered sugar

FILLING

16 ounces cream cheese, 2 pkg

1/2 cup sugar

2 large eggs, beaten

TOPPING

2 1/2 cups blueberries

3/4 cup sugar

1/3 cup all-purpose flour

6 tablespoons water

1/4 teaspoon salt

1 tablespoon fresh lemon juice

Heat oven to 350 degrees. Combine all crust ingredients in medium bowl; press firmly into bottom of 13x9" pan.

Beat all filling ingredients in large bowl at medium-high speed until smooth. Pour into crust. Bake 20 minutes or until filling is set in center and slightly puffed around edges.

Meanwhile, cook all topping ingredients except lemon juice in large saucepan over medium heat 10 minutes or until thickened, stirring occasionally; cool. Stir in lemon juice; spoon over filling.

Desserts, Miscellaneous

Per Serving (excluding unknown items): 406 Calories; 24g Fat (51.2% calories from fat); 6g Protein; 45g Carbohydrate; 1g Dietary Fiber; 97mg Cholesterol; 354mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 1/2 Fruit; 4 1/2 Fat; 1 1/2 Other Carbohydrates.