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 (500 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 3/4 cup (175 mL) brown sugar, packed
- 3/4 cup (175 mL) almonds, finely chopped
- 3/4 cup (175 mL) margarine
- **Filling:**
- 2 pkgs (8 oz / 250 g) cream cheese, softened
- 2/3 cup (150 mL) sugar
- 2 eggs
- 1/2 tsp (2 mL) almond extract
- 1 cup (250 mL) strawberry jam
- 3/4 cup (175 mL) almonds, sliced

Directions

Step 2:

Combine all ingredients for crust until crumbly. Reserve 3/4 cup (175 mL) for topping.

Step 3:

Press remainder into 13" x 9" (33 x 23 cm) cake pan sprayed with a non-stick spray.

Step 4:

Bake at 350°F (180°C) for 12-15 minutes, or until edges are golden.

Step 6:

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

Step 7:

Bake 15 minutes longer.

Step 8:

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

Step 9:

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

Images

