

Blender Cinnamon Roll Cheesecake Bars



Allergens: Milk, Eggs, Gluten

FOR THE CRUST:

- 1 1/2 cups graham cracker crumbs
- 1/4 cup light brown sugar
- 6 tablespoons butter, melted
- 1/2 teaspoon salt

FOR THE FILLING:

- 16 oz cream cheese, softened
- 3/4 cup granulated sugar
- 2 large eggs, at room temperature
- 1/2 cup sour cream, at room temperature
- 2 teaspoons vanilla extract

FOR THE CINNAMON SWIRL:

- 6 tablespoons butter, melted
- 1 cup dark brown sugar
- 1 teaspoon cinnamon
- 1/4 cup all-purpose flour

FOR THE CRUST:

- 1 Preheat oven to 350°F.
- 2 In a medium bowl, combine the melted butter, graham cracker crumbs, 1/4 cup brown sugar, and salt and mix until combined.
- 3 Press into a square 8-inch baking dish firmly. Bake 8 minutes.
- 4 Set aside to cool.

FOR THE FILLING:

- 1 Reduce oven temperature to 325°F.
- 2 In a blender, combine cream cheese, sugar, and vanilla and blend until smooth.
- 3 Add sour cream and blend once more. Add eggs, one at a time, blending in between until smooth.
- 4 Set aside.

MAKE THE CINNAMON SWIRL:

- 1 In a medium bowl, stir together the melted butter, brown sugar, cinnamon, and flour until smooth.

TO ASSEMBLE:

- 1 Pour half of the cheesecake filling over the cooled crust. Dot with cinnamon mixture, then swirl together gently with a knife.
- 2 Add remaining filling and remaining cinnamon mixture, then swirl once more.
- 3 Bake until center is mostly set, 35-40 minutes.
- 4 Chill until firm, 2 hours. Slice, serve, and enjoy!

Recipe adapted from Oh Sweet Basil. [<https://ohsweetbasil.com/blender-cinnamon-roll-cheesecake-bars/>]

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