

White Chocolate-Raspberry Cheesecake Bars

Ingredients

12 OREO Cookies, finely crushed

2 tablespoons butter

3 ounces white baking chocolate, divided

2 (8 ounce) packages cream cheese, softened

1/2 cup white sugar

1 teaspoon vanilla

2 eggs

1/4 cup red raspberry preserves

Directions

Heat oven to 350 degrees F.

Mix cookie crumbs and butter; press onto bottom of 8- or 9-inch square pan. Melt 2 ounces chocolate as directed on package.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 25 to 28 minutes or until center is almost set. Cool 5 minutes; spread with preserves. Melt remaining chocolate; drizzle over cheesecake. Cool cheesecake completely.

Refrigerate 4 hours. Cut into 18 bars.