

Blueberry Cheesecake Bars

¾ cup butter, softened

2/3 cup sugar

2/3 cup brown sugar

½ teaspoon baking soda

½ teaspoon salt

1 1/3 cups flour

1 1/3 cups old fashioned oats (uncooked)

8 ounces cream cheese

1 – 14 ounce can sweetened condensed milk

1 teaspoon vanilla

1 egg yolk

1 3/4 cups blueberries

1. Preheat oven to 350 F and prepare a 9 x 13 pan by lining with parchment paper or coating with cooking spray.
2. In a medium bowl, mix the butter, sugar, and brown sugar.
3. Combine the baking soda, salt, flour, and oatmeal & mix into the butter and sugar mixture.
4. Press half (about 2 1/2 cups) of that mixture into the bottom of the prepared pan and bake for 13 minutes.
While the bottom layer is baking, make the filling:
5. Place the cream cheese in a medium bowl and mix until smooth.
6. Slowly add the sweetened condensed milk and mix until smooth.
7. Add the vanilla and egg yolk and mix well.
8. Once the bottom layer is done baking, pour the cream cheese mixture over it and carefully spread it out.
9. Distribute the blueberries on top of the cream cheese layer.
10. Sprinkle the remaining oatmeal crumble on top and press down lightly.
11. Bake for 20-25 minutes more or until the edges are golden brown.
12. Let the bars cool completely before cutting; store in the refrigerator.

Original Source: Kelsey Byrnes