

Coconut-Blueberry Cheesecake Bars

Tracy Matteson of Dulcinea

Prep: 30 minutes

Oven 350° Bake: 8 + 18 minutes

Chill: 3 hours

1/2 cup butter
3/4 cup finely crushed graham crackers
1/2 cup all-purpose flour
1/2 cup flaked coconut
1/2 cup ground pecans, toasted
1/4 cup sugar
1-1/2 c 8-oz pkg cream cheese, softened
2/3 cup sugar
4 eggs
1 Tbsp brandy or milk
1 tsp vanilla
2 cups Blueberries

Preheat oven to 350°F. Lightly grease 13x9x2 inch baking pan; set aside.

For crust, in small saucepan, heat butter over medium heat until the color of light brown sugar. Remove from heat; set aside.

In medium bowl, stir together graham crackers, flour, coconut, pecans and 1/4 cup sugar. Stir in butter until combined. Evenly press on bottom of prepared pan. Bake 8-10 minutes or until lightly browned.

Meanwhile, in a large mixing bowl, beat cream cheese and 2/3 cup sugar on medium until combined. Add eggs, brandy, and vanilla. Beat until combined. Pour over hot crust. Sprinkle blueberries.

Bake 18-20 minutes or until center appears set. Cool in pan on rack. Cover and refrigerate. Cut into bars. Store, covered, in refrigerator. Makes 32 bars.

136 cal, 9 g fat (5 g sat. fat), 46 mg chol, 78 mg sodium, 11 g carbo, 1 g fiber, 2 g pro. Daily Values: 5% vit.A, 1% vit C, 2% calcium, 3% iron.

A dreamy dessert at first shared at the Memorial Day Picnic. Voted best dessert. Tracy loves making desserts!