

5906 East 18<sup>th</sup> St  
Sioux Falls, SD 57110  
605-705-6770



Dawley Farm Village  
at the Roundabout  
cooksbakery.com

**No-Bake Raspberry Lemon Cheesecake Bars with Graham Cracker Almond Crust**  
Makes one 8" x 8" pan of bars

These no-bake cheesecake bars are a summertime favorite! Simply assemble and chill overnight for a delicious dessert -- all with minimal effort. Fresh raspberries are reduced into a vibrant sauce, and beautiful lemons brighten all the flavors. The combo results in a tasty, berry-and-citrus pairing that will have you reaching for more . . . and then, maybe just one more!

***Graham Cracker Almond Crust Ingredients:***

9 double squares of graham crackers, or 1-1/2 cups crushed  
1/2 cup almonds  
1 tablespoon brown sugar  
1/2 cup butter, melted  
1 teaspoon almond extract

***Raspberry Sauce Ingredients:***

12 oz fresh raspberries  
1/3 cup water  
3 tablespoons sugar  
2 tablespoons cornstarch dissolved in  
an additional 1/3 cup of cold water  
2 tablespoons butter  
1/8 teaspoon salt  
3 tablespoons fresh lemon juice

***Lemon Cheesecake Filling:***

1 cup heavy whipping cream  
20 oz cream cheese, softened  
1 cup powdered sugar  
1 teaspoon vanilla extract  
Zest of two lemons

***To Serve:***

Fresh raspberries  
Powdered sugar (for dusting)

***Directions:***

***Make the Crust***

1. Lightly grease and line an 8 x 8 inch baking pan with parchment paper.
2. In a food processor, pulse the graham crackers, almonds, and brown sugar together until combined. Drizzle in the melted butter, and the almond extract. Pulse until a fine crumb is formed.
3. Form the crust layer in the bottom of the prepared baking dish. Firmly press the crust into place using a glass or measuring cup to help compress the crumbs. Place the crust in the freezer while preparing the cheesecake filling.

***Make the Lemon Raspberry Sauce:***

1. In a small saucepan warm the raspberries, water, and sugar over medium heat until the raspberries begin to bubble and simmer.
2. In a small bowl, dissolve 2 tablespoons of cornstarch in 1/3 cup of cold water. Add the cornstarch mixture to the raspberry sauce.
3. Cook the raspberry sauce until bubbling and thickened. Add the butter and salt; stir until the butter melts. Remove from heat and stir in the fresh lemon juice. If desired, strain through a fine mesh strainer to remove the raspberry seeds. Once cooled to room temperature, gently spread half of the raspberry sauce onto the graham cracker crust. Use a spatula to evenly distribute the sauce. Return to the refrigerator and prep the lemon cream cheese filling.

***Make the Filling:***

1. Using a stand mixer with a whisk attachment, or a hand mixer, beat the heavy cream in a chilled bowl until stiff peaks form. Place the whipped cream in a bowl, cover, and place in the fridge.
2. In the stand mixer, using the paddle attachment, or using a hand mixer, beat the cream cheese until softened. Add the powdered sugar, vanilla extract, and lemon zest; mix until combined.
3. Carefully fold the chilled whipped cream into the cream cheese mixture until just combined. Scoop out one cup of the cream cheese mixture in a smaller bowl, and stir in the remaining half of the raspberry sauce until well-mixed.
4. Spoon the lemon cheesecake filling onto the chilled raspberry sauce layer and use a rubber spatula to evenly distribute the filling.
5. Scoop the mixed raspberry and lemon cheesecake mix on top of the lemon cheesecake layer forming the final layer. Use a rubber spatula to evenly distribute. Cover the top directly with plastic wrap.
6. Place the cheesecake in the refrigerator to chill and set for at least 6 hours or overnight.
7. Serve with a dusting of powdered sugar and a handful of fresh raspberries.