

Foodnity Recipes

Rhubarb Cheesecake Squares

20 min Prep time	**35 min** Cook time	**55 min** Total time
12 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 3/4 cups all-purpose flour
- [ ] 1/2 cup unsalted butter, chilled and cubed
- [ ] 1/4 cup granulated sugar
- [ ] 1 pinch salt

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup sour cream
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 large eggs

Rhubarb Topping

- [ ] 2 cups rhubarb, cut into 1/2-inch pieces
- [ ] 1/4 cup brown sugar
- [ ] 1 tbsp lemon juice
- [ ] 1 tsp cornstarch mixed with 1 tbsp water

Glaze (optional)

- [ ] 1/4 cup apricot jam
- [ ] 1 tsp water

Instructions

1. Preheat the oven to 350°F (175°C). In a food processor, pulse flour, butter, sugar, and salt until the mixture resembles coarse crumbs; press evenly into the bottom of a 9-inch springform pan.
2. Bake the crust for 10-12 minutes, until lightly golden. While it cools, whisk together cream cheese, sour cream, sugar, and vanilla until smooth.
3. Add eggs one at a time, mixing gently. Pour the filling over the warm crust, then set aside.
4. In a saucepan, combine rhubarb, brown sugar, and lemon juice; cook over medium heat until rhubarb softens, about 5 minutes. Stir in cornstarch slurry and cook until thickened, about 1-2 minutes. Spread the rhubarb mixture over the cheesecake filling.
5. Bake for 25-30 minutes, until the edges are set and the center still has a gentle jiggle. Turn off the oven, crack the door, and let the cheesecake cool inside for 1 hour.
6. If using glaze, warm apricot jam with water until smooth, then brush over the cooled rhubarb layer. Chill the bars for at least 2 hours before slicing.

Nutrition per serving

280 kcal	5 g	28 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Allow the crust to cool slightly before adding the filling to avoid melting.
- Use a hot, wet knife for clean cuts; re-dip between slices.
- For extra sparkle, dust with powdered sugar right before serving.