

# Strawberry-Rhubarb Cream Cheese Bars

## **Crust/Topping**

- 2 ½ cups all purpose flour
- 1 cup firmly packed brown sugar
- 1 cup butter, chilled and cubed

## **Filling**

- 4 cups chopped rhubarb
- 1- 3oz. package strawberry jello
- 2- 8oz. bricks cream cheese (at room temperature)
- 2 cups sugar divided
- 2 eggs
- 1 tsp vanilla

## **Crust/Topping**

Preheat oven to 350° and line a 9x13 inch pan with parchment paper.

In a mixing bowl, combine flour, and brown sugar. Add cubed butter and mix on low until mixture becomes course crumbs.

Pour half the mixture into the bottom of prepared pan. Press down to create the crust.

Bake in oven for 10-15 minutes or until edges turn slightly golden.

## **Filling**

In a medium bowl, coat the rhubarb with jello and ½ cup of the sugar. Set aside.

In another bowl mix the cream cheese and remaining sugar until light and fluffy. Add the eggs and vanilla. Mix at medium speed until well blended.

Pour the cream cheese mixture over the partially baked crust and spread evenly.

Sprinkle the coated rhubarb/strawberry mixture over the cream cheese. Top with remaining crust mixture.

Bake for 40-45 minutes, until the edges are brown and bubbling and the center is still a little bit jiggly.