

# Raspberry Cheesecake Bars

*Makes 9 large bars*



## **INGREDIENTS — the macaroon crust:**

- 1/2 cup butter, softened to room temperature
- 3 1/2 tablespoons granulated sugar substitute
- 1/2 cup dried unsweetened coconut
- 1/4 cup coconut flour
- 1/2 tsp baking powder

## **INGREDIENTS — the filling:**

- 8 oz full-fat or low-fat Cream Cheese, softened to room temperature. (“Fat-free” kind—won't work.)
- 1/3 cup + 2 Tablespoons granulated sugar substitute
- 3/4 tsp vanilla extract
- 1 egg
- 2 cups raspberries, strawberries or blueberries
- 1.5 cups Fage 2% Plain Greek yogurt

## **Instructions to make the crust:**

1. In a blender or food processor lightly grind the unsweetened coconut to small pieces.
2. Cream together the butter and sugar substitute.
3. Add the coconut, coconut flour and baking powder, mixing until thoroughly combined.
4. Press into a lightly greased 9 x 9 pan and set aside.

## **Instructions to make the cheesecake filling:**

1. Beat the cream cheese and 1/3 cup sugar substitute together until smooth.
2. Add the egg and vanilla extract and mix until thoroughly combined.
3. Pour mixture over the crust.
4. In a small bowl, mash half of the berries and 2 Tbl sugar substitute together with a fork.
5. Drop by spoonfuls over the cheesecake mixture and then swirl it gently with the fork until distributed over the entire top – don't over mix.
6. Bake in a 350 degree (F) oven for 25 minutes.
7. Remove from oven and chill.
8. Once chilled, spread the yogurt on the top as if you were frosting a cake.
9. Drop the remaining 1 cup of berries onto the top to cover the bars with a thin layer of fresh fruit.