

Rhubarb Cheesecake Squares

Ingredients

- 1-1/4 cups all-purpose flour
- 1/2 cup old-fashioned oats
- 1/2 cup packed brown sugar
- 1/2 cup cold butter, cubed
- 1 package (8 ounces) cream cheese, softened
- 3/4 cup sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon ground nutmeg
- 1 large egg, room temperature, lightly beaten
- 1/2 teaspoon vanilla extract
- 1-1/2 cups diced fresh or frozen rhubarb, thawed

Directions

1. Preheat oven to 350°. In a small bowl, mix flour, oats and brown sugar; cut in butter until crumbly. Reserve 1 cup mixture for topping. Press remaining mixture onto bottom of a greased 9 inch square baking pan.
2. For filling, beat cream cheese, sugar, salt and spices until smooth. Add egg and vanilla; beat on low speed just until combined. Fold in rhubarb. Spread over crust. Sprinkle with topping.
3. Bake until golden brown and filling is set, about 40 minutes. Cool on a wire rack 1 hour. Refrigerate, covered, until cold, about 2 hours. Cut into squares

Note: I did not have a 9x9 pan so I used a 10 inch round pan and it worked as well without having to increase or decrease the recipe. (square pan: $9 \times 9 = 81$ inches round pan: $5 \times 3.14 \times 5 = 78.5$ inches)