



Vanilla Pear Cheesecake Bars

Prep Time: 20 minutes + chilling

Cook Time: 10 minutes + 30 minutes

Servings: 9 slices

Ingredients:

- 1/2 cup quick oats
- 3/4 cup flour
- 1/2 cup pecans
- 1/4+1/2 +1 tsp sugar
- 1/2 butter
- 8oz cream cheese
- 1 egg
- 1 TSP vanilla
- 4-5 ripe pears
- 1/2 tsp cinnamon

Instructions:

1. Preheat oven to 325
2. Melt the butter and set aside
3. Finely chop pecans and set aside
4. Combine quick oats, flour, chopped pecans, 1/4 cup of sugar and stir. Add the melted butter and stir until well blended.
5. Press the mixture into a crust in an 8x8 pan
6. Bake the crust at 325 for 10 minutes and set aside to cool.
7. Beat the cream cheese, egg, vanilla and ½ cup sugar until smooth. Pour over oatmeal pecan layer.
8. Peel and slice the pears into quarters, removing the core. Carefully arrange the pear slices on the creamy layer. The pears will sink in, which is perfect.
9. Combine 1 tsp of sugar with ½ tsp of cinnamon and carefully sprinkle across the pears.
10. Bake at 325 for 30 minutes. Remove from the oven. The center will be soft, but will set as it cools. Set on the counter to cool for at least one hour, then cover and refrigerate until set (at least 2 hours). Could be made several days ahead.
11. Slice and serve