

Rhubarb Cheesecake

Ingredients

1 package of Davison Crumble mix- (divided into 1 cup and 3 cups)
2 – 250 g Cream cheese blocks
1 ¼ cup sugar (¾ cup for cream cheese and ½ cup for rhubarb mixture)
3 eggs – (two for cheesecake mixture and one for bottom crumble layer)
1 Teaspoon of Vanilla
3 cups finely chopped rhubarb
1 – 85g package of Strawberry Jello

Directions

Grease a 9X13 pan and preheat oven to 350F
Add the jello package and ¾ cup of sugar to the finely chopped rhubarb in a medium sized bowl . Let sit while preparing the next few steps
Take 1 heaping cup of crumble from package and set aside for topping
Add 1 egg to balance of crumble mix (aprox 3 cups) and blend well. Press into the bottom of a 9x13 pan. (If needed sprinkle a bit from the cup set aside for the topping to fill in any gaps)
Press firmly.
Whip the softened cream cheese slowing adding the sugar until mixed thoroughly. Add the beaten eggs and vanilla.
Pour cheesecake mixture over the crumble bottom.
Carefully spoon the rhubarb mixture over the cheesecake layer and add any remaining juice
Sprinkle the remaining crumble mixture on to the cheesecake layer.
Bake at 350 for 45 minutes or until center is firm to the touch
Cool for 1 hour before placing in the fridge.
Chill for a minimum of 3 hours (or overnight) – Serve chilled

This recipe can be cut in half and made in a 8x8 dish if less serving are required.
Baking time will be reduced to approximately 30 minutes. Use ½ beaten egg for crumble base and add remaining ½ egg to cheesecake mixture Check regularly until the center is firm to the touch.