

Pumpkin Cheesecake Bars - Raina Cole (2018)

For cream cheese topping:

- 8 oz. cream cheese
- 1 cup sour cream, at room temperature
- 2 TB all-purpose King Arthur Flour
- 2 TB granulated sugar
- 1 tsp pure vanilla extract
- 1/2 tsp salt

For pumpkin spice blondies:

- 1 cup unsalted butter, melted plus more for the pan
- 2 1/2 cups all-purpose King Arthur Flour
- 2 tsp pumpkin spice
- 1 tsp salt
- 1 1/2 cup packed light brown sugar
- 1 large egg
- 1 tsp pure vanilla extract
- 15 oz. can unsweetened pumpkin puree

DIRECTIONS

1. Make cream cheese topping: Microwave the cream cheese in a microwave safe bowl in 15 second bursts, stirring until smooth but not hot. Whisk in sour cream, flour, sugar, vanilla and salt until smooth. Set aside.
2. Preheat oven to 350 degrees. Butter a 9" x 13" pan and line with parchment, leaving a 2" overhang.
3. In a small bowl, whisk flour, pumpkin spice and salt until well combined.
4. In a large bowl, whisk together melted butter and brown sugar until smooth, then whisk in egg and vanilla. Scrape the sides and bottom of the bowl with a rubber spatula. Whisk in pumpkin puree. Then whisk in flour mixture until no streaks remain.
5. Reserving about 1/2 cup of the blondie batter, spread batter evenly in the prepared pan. Spread cream cheese topping over the blondie batter, leaving a 1/2" border. Dollop reserved blondie batter on top, then use a chopstick or knife to swirl the batter and cream cheese. Be careful not to over mix.
6. Bake blondies until a toothpick inserted in the center comes out with just a few crumbs, about 45-50 minutes. Let cool completely in the pan, then cut into bars and serve.