

## Fig Cheesecake Bars

The following recipe and photography is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#). Food Stylization is adapted from [yummys.com](#).

### Ingredients

#### For the Pie Crust

- 2 cups all-purpose flour, you can also use coconut or almond flour
- 1/4 cup brown sugar
- 1 tsp. sea salt
- 1/4 tsp. baking soda
- 1 cup butter, room temperature
- 1 egg
- 1/4 cup cold water

#### For the Cream Cheese Filling

- 1 1/4 cup heavy cream
- 3-8 oz. packages of low-fat cream cheese, at room temperature (you can use full-fat if you like)
- 1/2 cup white sugar
- 1/4 cup greek yogurt
- 2 tsp. lemon juice
- 1 tsp. vanilla extract

#### For the Fig Topping

- 1 jar (approx. 8 Tbsp.) Dalmatia Fig Spread

### Instructions

1. Set your oven at 375°F.
2. In a large bowl, beat together the butter, egg and brown sugar. You can use a standing or hand-held mixer for this.
3. In a separate bowl, whisk together the flour, salt and baking soda. Then, gradually combine the flour with the wet ingredients, adding the water little by little until soft dough starts to form. The dough will be a little wet.
4. Grease a 9x9x2-inch baking pan. You want to make sure the baking pan has 2" or higher sides.
5. Pour the dough into the pan and spread out evenly with a spatula.
6. Bake the crust for 25-30mins at 375°F until it turns a golden brown color. You can test to make sure it's done by inserting a toothpick into the center. If it comes out clean, it's done. A few crumbs left clinging to the toothpick is fine.
7. Remove the crust from the oven and let it cool while you make the cream cheese filling.
8. Beat the heavy cream for approx. 7mins until it thickens and peaks start to form. If peaks don't form, that's ok, this is just allowing air into the cream which makes the filling lighter and creamier.
9. In a separate bowl, mix the cream cheese, white sugar, greek yogurt, lemon juice and vanilla together. Mix well because you want to make sure there are no lumps of cream cheese left. Then fold in the heavy cream until all is incorporated.
10. Pour the cream cheese mixture over the cool pie crust and spread evenly.



11. Use a spoon to spread the fig spread in parallel lines about a 1/2 inch apart across the top of the cream cheese filling.
12. Run a knife across the fig spread lines in a perpendicular direction. You want to make sure you are alternating directions when going back and forth so that you create a nice wavy effect.
13. Place in the refrigerator for 2 hours to let it set, or the freezer for about an hour. Slice and serve!