

BUTTERSCOTCH CREAM CHEESE BARS

Ingredients for 4 Dozen

- 1 2/3 cups (11-ounce package) NESTLÉ® TOLL HOUSE® Butterscotch Flavored Morsels
- 6 tbsp Butter or margarine
- 2 cups Graham cracker crumbs
- 2 cups Chopped walnuts
- 2 pkg (8 ounces each) cream cheese, softened
- 1/2 cup Granulated sugar
- 4 large Eggs
- 1/4 cup All-purpose flour
- 2 tbsp Lemon juice

Procedure:

1. PREHEAT oven to 350° F.
2. MICROWAVE morsels and butter in medium, microwave-safe bowl on MEDIUM-HIGH (70%) power for 1 minute; stir.
3. Microwave at additional 10- to 20-second intervals, stirring until smooth.
4. Stir in crumbs and nuts.
5. Reserve 2 cups crumb mixture; press remaining mixture into ungreased 15 x 10-inch jelly-roll pan.
6. BAKE for 12 minutes.
7. BEAT cream cheese and sugar in large mixer bowl until creamy.
8. Add eggs one at a time, beating well after each addition.
9. Beat in flour and lemon juice.
10. Pour over crust; sprinkle with reserved crumb mixture.
11. Bake for 20 to 25 minutes or until set; cool in pan on wire rack.
12. Cut into bars or diamonds; refrigerate.