



Easy Rum Oatmeal Cheesecake Bars

 **SERVINGS**

32

 **COOKING TIME**

40 min

Our recipe for Easy Rum Oatmeal Cheesecake Bars is a fun take on a classic cheesecake. This dessert is perfect for entertaining, holidays, and for the spiced rum lovers. You can even substitute the cream cheese and sour cream with reduced-fat and non-fat options.

Ingredients

- 1 13 x 9-inch Oatmeal Cookie Crust, unbaked
- 3 8 oz packages cream cheese, softened
- 3/4 cup granulated sugar
- 3 tbsp dark or golden rum
- 2 tsp vanilla
- 2 tsp rum extract
- 1/4 tsp salt
- 3 large eggs
- 1 cup sour cream
- Ground nutmeg (optional)

Cooking Instructions

1. Heat oven to 350°F.
2. Bake crust 10 to 12 minutes or until light golden brown; cool on wire rack while making filling.
3. In large bowl, beat cream cheese, sugar, rum, vanilla, rum extract and salt on medium speed of electric mixer until smooth.
4. Add eggs, one at a time; beat just until well blended.
5. Mix in sour cream.
6. Pour filling evenly over crust.
7. Bake 30 to 35 minutes or just until center is set.

8. Cool completely on wire rack.
9. Refrigerate until cold, 4 hours or more.
10. Cut into bars using a sharp, wet knife dipped in cold water (wipe knife clean between each cut).
11. Store tightly covered in refrigerator or freeze.
12. Just before serving, sprinkle lightly with nutmeg.