

# Apricot Cheesecake Crumble Bars

**Season:** Autumn

**Type:** Dessert

**Serves:** 36 tastings

**From the garden:** Apricot



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Large bowl x 1 Serving bowl x 1 (for melting butter) Wooden spoon x 1 Spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Baking paper Deep baking tray x 1 Serving plate x 5	15 apricots (roughly chopped)  <i>Cheesecake filling:</i> 1 tub of cream cheese ¾ cup white sugar 1 egg 1 teaspoon orange essence  <i>Crust &amp; topping:</i> 4 ½ cups plain flour 1 cup white sugar 2 teaspoons baking powder 350g butter (melted using microwave) 1 large egg

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients for the *cheesecake filling* into the Kitchen Aid mixing bowl and beat until smooth. Set aside.
4. Mix all the ingredients for the *crust & topping* together in a large bowl. The mixture will be crumbly.
5. Pat half of the crumbly mixture into a lined baking tray as the crust.
6. Sprinkle with the chopped apricots.
7. Drop spoonful of cream cheese mixture over the apricots.
8. Sprinkle with the remaining crumbly mixture.
9. Bake in the **lower shelf** of the oven for 25 minutes or until the top is slightly brown. Let cool slightly and cut into 36 pieces.
10. Serve into 5 large serving plates.