



# Make, Bake, Enjoy!

Enjoy all your baking, from sweet to savory,  
with Wilton bakeware!

## White Chocolate Orange Cheesecake Bars

### **Crust**

- 2-1/2 cups vanilla wafer cookie crumbs (about 1 box/80 cookies)
- 1/4 cup (1/2 stick) butter, melted
- 2 tablespoons granulated sugar

### **Filling**

- 2 packages (8 oz. ea.) cream cheese, softened
- 3/4 cup granulated sugar
- 4 eggs
- 4 ounces white chocolate, melted
- 1 teaspoon Wilton Imitation Clear Vanilla Extract
- 1 teaspoon orange extract
- 1 tablespoon orange zest (about 1/2 orange)
- 3 tablespoons all-purpose flour

### **Makes about 24 bars.**

Preheat oven to 350°F. Prepare pan with vegetable pan spray.

In medium bowl, combine cookie crumbs, butter and sugar; stirring until evenly moistened. Press dough into bottom of prepared pan. Bake 10 minutes or until crust is lightly browned. Remove from oven and cool completely on cooling rack.

For filling, beat cream cheese and sugar in large bowl with electric mixture until light and fluffy. Add eggs one at a time; beat thoroughly after each addition. Carefully add white chocolate, extracts and zest; beat until smooth. Add flour; beat until just incorporated. Pour onto cooled crust.

Bake 28-32 minutes or just until center is firm to the touch. Cool completely in pan on cooling grid.

Refrigerate until ready to serve.



**We make it easy... You make it amazing!™**